



Buffet Dining

MENU

Perfect for small gatherings through to larger celebrations, our buffet menu is a casual group dining experience that can be staffed or unstaffed (drop off or pick up) depending on the type of event you wish to create.

We complete all the messy work and all you need to do is reheat, carve + serve.

MENU SELECTIONS APPLY TO THE WHOLE GROUP (NO SPLIT QUANTITIES)

\$500 MIN. SPEND + MIN. ORDER 2 MAINS + 2 SIDES APPLIES

*Delivery fee applies to areas outside of Gerringong, Kiama, Berry

Please note: menu arrives cold ready to be reheated at your preferred dining time.





SIDES

\$8 + GST PER SELECTION PER PERSON

Green beans, peas, mint, eschalot, radish, lemon ricotta

Roast potatoes, garlic, feta, oregano

Marinated beetroots, honey, coriander, candied walnuts, goats curd

Heirloom carrots, hazelnut dukkah, cumin yoghurt, coriander

Ancient grains, freekeh, lentils, nuts, seeds, fresh herbs

Roast pumpkin, onion, rocket, chickpeas, smoked almonds, cranberries

Red cabbage slaw, currants, dill, shallots, parmesan

Greek salad, tomato, cucumber, capsicum, onion, olives, feta

Grilled broccolini, zucchini, spinach, mint, parsley, eschalot, hazelnuts

Chat potatoes, wholegrain mustard, lemon, olive oil, fresh herbs





M A I N S

\$12 + GST PER SELECTION PER PERSON

Eggplant moussaka, zucchini, potato, tomato napoli, bechamel

Baked potato gnocchi, tomato sugo, smoked mozzarella, pangratatta

Pumpkin + halloumi pie, raz el hanout

Hot smoked salmon, fancy-pants tartare, pickled radish

Roast chicken, lemon, oregano

Turkey ballotine, walnuts, sage, cranberry stuffing

BBQ lamb leg, chilli, mint, lemon, parsley

Italian porchetta, garlic, fennel seeds

Slow roasted beef brisket, secret southern spices

12hr lamb shoulder, chimi churri

Herb crusted rare roast beef, wholegrain mustard





DESSERTS

\$8 + GST PER SELECTION PER PERSON

House-baked cheesecake, seasonal flavours

Steamed marmalade pudding, brandied cream

Tiramisu, Italian lady fingers, espresso, marsala, mascarpone

Chilled rice pudding, salted caramel, almond shortbread, pistachio

Broken pav, rhubarb, pear, spiced apple jelly, chantilly cream

Flourless choc-hazelnut cake, spiced poached pears

Sticky date pudding, salted caramel sauce

GRAZING

STANDARD - \$14 | PREMIUM - \$18 + GST PER PERSON

Selected artisan cheeses

Cured meats

Breads + crackers

Pastes + accompaniments

Fresh + dried fruits

Pickles + olives

Nuts + other nibbles



Premium option also includes antipasto + dips

**Grazing tables can also be ordered to set budgets or bespoke inclusions. Talk to us about your ideas.*



TRAVEL

On the day of your event, Smith St. Foods are happy to travel to your venue providing it is food safe to do so (i.e. no further than 2 hours each way).

Travel costs are charged each way, per staff member, per half hour (or part thereof) of travel.

STAFFING

Our staff are charged out for a minimum flat fee for 0-4 hours and then hourly for additional onsite or travel hours at the following rates:

Monday-Saturday

Chefs - \$50 + GST per hour, min. charge \$200 + GST
Wait staff - \$42 + GST per hour, min. charge \$168 + GST

Sundays

Chefs - \$75 + GST per hour, min. charge \$300 + GST
Wait staff - \$63 + GST per hour, min. charge \$252 + GST

Public holidays

Chefs - \$100 + GST per hour, min. charge \$400 + GST
Wait staff - \$82 + GST per hour, min. charge \$328 + GST

DELIVERY

Free delivery provided to Gerringong, Kiama + Berry.
Outside of these areas, a delivery fee is charged at \$25 + GST per half hour (or part thereof), each way.



ENTREES

\$10 + GST PER SELECTION PER PERSON

Grazing plate of cheese, charcuterie, antipasto

Prawn tortellini, salmon roe, brown butter, lemon, dill

Beetroot cured kingfish, pickled cucumbers, feta cream, chilli

Confit rainbow trout, goats curd, citrus salsa, chervil

Korean fried chicken, pickled daikon, gochujang mayonnaise

Spiced lamb backstrap, harissa, dukkah, coriander, spiced yoghurt

Sundried tomato + feta ravioli, tomato fondue, herb oil

SIDES

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Roast potatoes, garlic, feta, oregano

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Heirloom carrots, hazelnut dukkah, cumin yoghurt, coriander

Ancient grains, freekeh, lentils, nuts, seeds, fresh herbs

Roast pumpkin, onion, rocket, chickpeas, smoked almonds, cranberries

Red cabbage slaw, currants, dill, shallots, parmesan

Greek salad, tomato, cucumber, capsicum, onion, olives, feta

Grilled broccolini, zucchini, spinach, mint, parsley, eschalot, hazelnuts

Chat potatoes, wholegrain mustard, lemon, olive oil, fresh herbs



MAINS

\$14 + GST PER SELECTION PER PERSON

- Eggplant moussaka, zucchini, potato, napolitana, bechamel
- Baked potato gnocchi, tomato sugo, scamorza, pangratatta
- Pumpkin + halloumi pie, raz el hanout
- Hot smoked salmon, fancy-pants tartare, pickled radish
- Roast chicken, lemon, oregano
- Turkey ballotine, walnuts, sage, cranberry stuffing
- BBQ lamb leg, chilli, mint, lemon, parsley
- Italian porchetta, garlic, fennel seeds
- Slow roasted beef brisket, secret southern spices
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