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## STREET FOOD CATERING MENU

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## Package 1

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*\$15 per person*

*Choose TWO of the following:*

### **Bacon & Mozzarella Arancini (3)**

Bacon & Mozzarella Risotto Balls, crumbed then fried, served with house made Aioli & Rocket

### **Pulled Pork Loaded Fries (LG, DF)**

Slow Cooked Spiced Pulled Pork served on Potato Chips served with house made Aioli & Rocket

### **Beef & Bacon Italian Meatball Grinder**

House made Beef & Bacon Italian Meatballs cooked in Napoli sauce served on a long roll with Parmesan Cheese & Rocket

### **Lemon, Herb & Tomato Chicken Grinder**

Slow Cooked Tomato, Lemon & Herb pulled Chicken on a long roll served with Parmesan Cheese & Rocket

### **Polenta & Zucchini Bites (LG, VG, DF)**

Polenta & Zucchini Fritter Pieces fried and served with house made Salsa Verde & Rocket

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## Package 2

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*\$18 per person*

*Choose TWO of the following:*

### Pesto & Cherry Tomato Risotto (GF, V)

House made Pesto Risotto with Blistered Chery Tomatoes with Rocket & Parmesan Cheese

### Creamy Tomato, Lemon & Herb Fettucine

Slow Cooked Tomato, Lemon & Herb pulled Chicken on Fettucine served with Rocket & Parmesan Cheese

### Spaghetti & Italian Meatballs

House made Beef & Bacon Italian Meatballs cooked in Napoli sauce served on Spaghetti with Parmesan Cheese & Rocket

### Lamb Ragu Rigatoni

Rich Slow Cooked Lamb Ragu over Rigatoni Pasta served with Parmesan Cheese & Rocket

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## Package 3

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*\$20 per person*

*Tasting Plate Option (5 pieces per person)*

*Choose FIVE of the following:*

**Beef & Bacon Italian Meatball (LG)**

Cooked in rich house made Napoli Sauce

**Bacon & Mozzarella Arancini**

Served with house made Garlic Aioli

**Fried Herb & Cheese Canederli (V)**

Served with house made Spiced BBQ Sauce

**Crispy Grilled Polenta Wedge (V, LG)**

Served with fresh Green Apple Salsa Verde

**Fried Green Olives (V)**

Double crumbed & served with house made Aioli

**Creamy Mashed Potato Ball (V)**

Crumbed & served with house made Aioli

**Cheesy Grilled Garlic Ciabatta (V)**

Fresh Ciabatta dipped in Garlic Butter grilled with Italian Cheeses

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## Package 4

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*\$25 per person*

*Starter*

**Bacon & Mozzarella Arancini (2)**

Served with house made Garlic Aioli & Rocket

*Choose TWO of the following Mains:*

**Spiced Pulled Pork Grinder**

Slow Cooked Spiced Pulled Pork on a long roll served with Parmesan Cheese & Rocket

**Beef & Bacon Italian Meatball Grinder**

House made Beef & Bacon Italian Meatballs cooked in Napoli sauce on a long roll served with Parmesan Cheese & Rocket

**Pesto & Cherry Tomato Rigatoni (V)**

House made Pesto with Rigatoni Pasta, Blistered Chery Tomatoes, Rocket & Parmesan Cheese

**Creamy Tomato, Lemon & Herb Fettucine**

Slow Cooked Tomato, Lemon & Herb pulled Chicken on Fettucine served with Rocket

**Lamb Ragu Rigatoni**

Rich Slow Cooked Lamb Ragu over Rigatoni Pasta served with Parmesan Cheese & Rocket

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## Dessert

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*\$5 per person*  
*Add to any package*

### House Made Tiramisu

Sponge Cake Fingers soaked in Coffee, Tia Maria layered with Mascarpone Cream & Powdered Chocolate

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**LG = LOW GLUTEN (NO GLUTEN ADDED)**

**V = VEGETARIAN**

**VG = VEGAN**

**DFO = DAIRY FREE**

**PLEASE ASK IF YOU HAVE SPECIFIC DIETARY REQUIREMENTS**

## TERMS & CONDITIONS

1. A **\$150 call out fee applies** to each catering booking to cover travel costs, staffing, packaging/utensils and rubbish removal.
2. Areas further than 50km out of the Brisbane CBD will incur an additional **\$50 travel fee**. Further than 80km will be by quote.
3. There will be an additional **\$50 generator fee** when a power source is unavailable. The truck runs on a single 10amp power source that should be no further than 20m from the truck (extension lead provided by us).
4. There is a **minimum spend of \$1000** for any booking on Friday & Saturday nights. This includes catering costs and additional charges such as call out / generator fee.
5. Upon booking you will be required to book in for a **minimum number** of guests for which you will be charged. We will have extra meals available in case of extra guests. This number will be recorded and invoiced following the event. Extras payable due within five days on receiving the invoice.
6. A **50% deposit** will be required to lock in the date at the time of booking. The **balance will be required two weeks** (14 days) prior to your event.
7. Accepted forms of payment are bank deposit, cheque, cash and credit card (in person/on truck).
8. If your event is **cancelled** for any reason we require **at least 14 days notice for a 50% refund of your deposit**. If notice is given less than 14 days prior to your event we will be unable to refund your deposit.
9. Your selected meals will be evenly divided and guests will be able to choose from the two until one is no longer available. We will always have a few extra however cannot guarantee that all guests will get their first choice.
10. Pricing includes a **3 hour service window** at your event. If additional time is required (early bump in or late bump out) this will be an additional cost per hour by quote.
11. To park at your event, the trailer requires a flat surface of 3m by 4.5m (height clearance 3m) and is preferred that it remains hooked to our car.
12. We will arrive 1 hour before the serving time of your event to setup and prepare the meals. We will let you know if an earlier start time is needed. We will begin pack up once all guests have been served.
13. All meals are served in disposable cardboard trays with napkins and wooden cutlery available.
14. Please discuss with us if you are wanting to add anything to your package such as softdrinks or services such as wait staff to serve meals and we can provide a quote.