

# 2021 moveable feast hawker stall & party bars

TABLES FOR SHARING WITH FAMILY, FRIENDS & COLLEAGUES



## ASIAN HAWKER STALL @ \$49 PER HEAD

thai fish cakes w' sweet chilli & peanut  
japanese fries cones w' togarashi pepper & miso mayo  
schezuan pepper squid  
crispy fried pork belly bao buns w' plum hoisin & asian  
pickles  
spring roll basket | duck, vegetarian, pork & prawn  
sticky pork ribs  
japchae noodles & kimchi  
steamed dumpling baskets w' soy, chilli, spring onion,  
sesame & coriander  
big bowl of peanut satay  
+ chicken, beef sticks, prawn, tofu sticks, pressed rice  
(nasi impit) & cucumber  
fried prawn crackers & fortune cookies

## BREAKFAST-BRUNCH get your roar on in the morning @ \$39 per head

fruit platter & bircher muesli  
chia coconut pudding  
smashed avocado, olive oil, crumbled fetta , ayvar &  
pickled chillis  
herby peppery creamy scrambled eggs  
platter of roasted breakfast sausages,chorizo, bacon &  
crunchy potatoes  
platter of smoked salmon, capers & dill cream  
roasted herb & garlic mushrooms  
old fashioned chile' baked beans  
mixed breads, toasts, bagels & croissants  
butter, jam, nutella, vegemite, peanut butter

## MILK BAR, DONUTS, POPCORN BAR & COOKIES @ \$24 PER HEAD

Shakes! chocolate, caramel, vanilla, strawberry, coffee &  
lime toppings  
w' big barrel icecream,fullcream milk !  
lemonade, coke & fanta FOR ..foaming spiders!  
glazed donut stack  
nutella donut balls  
choc chip, choc chunky, momos & cornflake cookies  
candy, salted, honey & caramel popcorn cones

## GRAZING TABLE @ \$29 per head

Select cheeses with crackers, lavoche, rolada,  
select fruits fresh & dried, nuts, handmade arabic  
dips, crostini's,marinated olives,olive oil & roasted  
dhukka, hand pickled-fresh-char market  
vegetables, serrano & salami, smoked trout &  
remoulade....candy trail

## DINNER TABLES Traditional @ \$39 per head

seared & roasted garlic & peppercorn rubbed  
porterhouse thinly sliced w' condiments  
Herbs Provencal baked chicken w' roasted garlic cream  
whole roast baby potatoes w' crème fraiche & fine  
herbs  
vine tomatoes, bocconcini, basil & balsamic  
olive oil tossed French beans w' crisp garlicky  
sunflower seeds  
mixed baby greens, roasted walnuts, green apple, blue  
cheese & apple vinaigrette  
\*ADD IN ARTISAN BREAD BASKET & BUTTER OR OLIVE OIL  
DUKKAH \$2 P/P

# DINNER TABLES

## Traditional No 2 @ \$49 per head

slow roasted crackling pork, garden herbs, cider & apples

tarragon & lemon stuffed prosciutto wrapped chicken w' smokey rouille

wild mushroom & provolone arancini

pearl barley & baby spinach salad w' walnuts & apples

butter & black pepper fresh asparagus

baby beets, puy lentil & goats cheese salad w' hazels & leaves

warm roasted roma tomato & fennel bulbs w' olive tapenade

ADD IN ARTISAN BREAD BASKET & BUTTER OR OLIVE OIL DUKKAH \$2 P/P

## Persian Feasting via Souk Bazaar @ \$49 per head

char taftoon bread, hummus, fiery carrot dip & beetroot sultan pembe

rainbow olives, stuffed vine leaves, pickled chillis

slow cooked harissa lamb w' garlicky mint yogurt & coriander

tagine of chicken, cardamon, apricot & peppers

warm fine buttery couscous

baby lettuce hearts w' radish, poppy, seville orange & tahini

sumac dusted chopped arabic fattoush salad

spiced char eggplant & zucchini

## Fiesta Amigo @ \$49 per head

char asado beef w' chimichurri

chipotle pork carnitas

chicken mole

fried cheese flautas

green Mexican rice

spice tossed roasted pumpkin

guacamole, corn chips & stack of warm soft tortillas

hand chopped salsa

smokey cheese & corn salsa

chorizo & garbanzos

## Asian Flavours @ \$49 per head

roasted turmeric lemongrass & kaffir chicken w' coconut cream, chilli's & fish sauce

twice cooked master stock pork belly w' anise chilli caramel

miso & ginger baked salmon w' smoked chilli oil

steamed asian greens w' soy, sesame & green onion oil

steamed jasmine rice

rice noodle salad w' coriander, mint, peanuts & kaffir

fried vegetarian bean curd spring rolls w' chilli jam

# more DINNER TABLES

## Indian Feast @ \$49 per head

vegetarian samosas & mint chutney  
fried cheese chillis & cauliflower pickle  
paneer & spicy pea curry  
lamb curry w' spinach & cardamom  
chicken w' cassia & cashew cream  
balti style fish curry w' tomatoes, green peppers & coriander  
yogurt  
green chilli pickle , papadums & naan  
butter, lemon & bay basmati rice

## Southern Belle @ \$56 per head

pulled spice rubbed brisket  
sticky brown sugar & red eye gravy baby back pork ribs  
southern fried buttermilk chicken  
cajun spiced fried popcorn shrimp w' remoulade  
french fries, onion rings & fried pickles  
mac & cheese  
jack & pickle slaw  
baby lettuce hearts w' blue cheese cream  
basket brioche slider buns & butter

## DESSERTS served w/whipped cream. Served whole or portioned & plated

lemon meringue pie  
chocolate caramel cake  
pecan pie  
ricotta cannoli w' mixed berries  
apple crumble tart  
sticky date cake & butterscotch  
orange & almond cake

**\$10 PLATED/ \$100 WHOLE (SERVES 16 TO 20)**

## AFTER DINNER CHEESE PLATTER

with fruit pastes, honey, seed  
crackers & fruit

Serves 10 \$10/\$100

## T & C'S Stand up Feast & Moveable Feast Hawker Stalls & Party Bar

Prices are for Food Cost Only

Food Service Staff start @ \$35 per hour, minimum 3 hrs

Bar Service Staff start at \$35 per hour, minimum 3 hrs

Call out fee for Brisbane Metro is \$300

Call out fee for out of Brisbane are calculate on request

Chef Charges are in consideration to menu selection and service time schedules

GST is added to all onsite catering at final invoice