

2021 moveable feast hawker stall & party bars

TABLES FOR SHARING WITH FAMILY, FRIENDS & COLLEAGUES



Asian Hawker Stall

@ \$49 per guest

thai fish cakes w' sweet chilli & peanut
japanese fries 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 guest

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! @ \$18 per guest

Blitz to order!

hand crafted shakes made by our milk bar attendant!

hand dipped & filled donuts

cookies, momos & yoyos

sweet & salty popcorn cones

confetti layer cake

GRAZING TABLE @ \$29 per guest

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

New York Minute Lunch Bar

@ \$36 per guest

rueben sliders on rye w' swiss & saurkraut
ol' smokies hot hogs w' relish & onions
pizza margarita
smoked salmon & cream cheese bagel
buffallo wings
french fries w' aioli
waldorf salad boxes
falafel, hummus & pickle pocket
donuts & cheesecake

DINNER TABLES

Traditional @ \$39 per guest

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 on artisan bread basket w' olive oil & dhukka

Persian Feasting via Souk Bazaar

@ \$49 per guest

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 guest

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

Traditional No 2 @ \$49 per guest

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 on artisan bread basket w' olive oil & dhukka \$2

more DINNER TABLES

Indian Feast @ \$49 per guest

vegetarian samosas & mint chutney

hand dipped fried vege pakora

paneer & spicy pea curry

lamb curry w' spinach & cardamom

chicken w' cassia & cashew cream

balti style fish curry w' tomatoes, green peppers & coriander

yogurt & cucumber

green chilli pickle , papadums & naan

butter, lemon & bay basmati rice

Southern Belle @ \$56 per guest

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

Sur la Mer @ \$79 per guest

oysters w' mignonette

chilled prawns w' martini creme

scallops w' cream & gruyere

vermouth mussels w' fine herbs

tarragon butter lobster tails

panfried bass* with bisque

potato galette

salad niscoise

ratatouille

baguette & butter

Asian Flavours @ \$49 per guest

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

rice, dumpling basket & prawn crackers

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

schezuan pepper fried tofu w' red bean
chilli, spring onions & coriander

La Dolce Vita
@ \$49 per guest

salame, proscuitto, olives, provolone
ciabatta with olive oil
ricotta gnocchi w' cacio e pepe
arancini al ragu alla salsiccia
prawns gamberi alla busara
wild mushrooms w' polenta &
gorgonzola
lamb w' barolo, pancetta, garlic &
anchovy
saute greens w' olive oil & lemon
rocket, olive oil & parmesan
tomatoes, bocconcini & basil

DESSERTS with a dollop!
\$10 / Plated \$100 Whole
Serves 16 to 20

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



PETIT FOURS

A beautiful array of small french
style sweets
\$3 per piece



**AFTER DINNER CHEESE
PLATTER**

with fruit pastes, honey, seed
crackers & fruit

Serves 10 \$10/\$100

Bar de Tapas
@ \$56 per guest

pintxos & bandarillas

warm olives

manchego, salami & serrano

fried squid & aioli

garlic prawn w' mojo verde

mussels w' sherry & saffron

chorizo & garbanzo

spanish meatballs w' romesco

empanada mercardo

GRAZING TABLE @ \$20 per guest
patates bravas

tomato salata

mixed greens w' seville dressing

bread & olive oil

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