

# MULLYGRUB

## Function Menu

### Pricing

3x Main Options at 1.5 per person = \$35 per head

4x Roaming Canapés = \$23 extra per head

1x Kids meal = \$15 per head

1x Staff meal = \$25 per head

Cake Cutting & Late Night Soakers, as per below

All pricing includes GST & Adequate Staffing requirements.

Deposit required to secure booking, balance of invoice is due 7 days prior to function date.

Minimum Numbers - Pricing and menu option availability is subject to minimum number requirements.

Standard minimum invoice of \$2500. We require final catering numbers 10 days prior to event.

Bar Staff - we can offer bar/service staff for your event. 1x bar staff \$35 per hour, minimum of 4 hours per staff.

Food Truck Dimensions - 6m Long, 2.2m Wide, 3.2m High

All food is to be served directly out of the truck, with exception of roaming canapés served by our waiters. We are able to cater up to 130 meals per hour. Our mains are all served in recyclable/compostable cardboard food trays, with serviette, knives & forks where applicable. Our food is designed for a relaxed, casual atmosphere, and is able to be eaten whilst standing.

As a standard, we aim to cater for 1.5 meals per person. This allows everybody to be able to get their first preference and also covers for people who'd like to come back for seconds.

#### Roaming Canapés

Slow Smoked Lamb Sliders

Crispy Pork Belly Sliders

Herby Falafel Sliders (vegan)

Swedish Style Local Prawns on Toast

Thai Pork & Vego Spring Rolls, Lime Caramel

Porcini Mushroom Arancini

Fried Kimchi Arancini (mild)

Lamb, Harissa & Almond Sausage Rolls

Grilled Chicken Skewers, Sate Sauce (gf)

Goats Curd, Caramelised Onion & Olive Tart

Sweet Potato Fries w/ Curry Mayo (gf)

## Mains

Slow Smoked Lamb, lebanese rice, fattoush salad, labneh (gf)

Coconut Crusted Chicken w/ thai green mango salad & yellow curry sauce (gf)

Tempura Avocado Tacos, pico de gallo, coriander, lime & special sauce (gf / vegan)

Garlic Roasted Mushroom Burger, roasted red peppers, haloumi, hummus, basil pesto

Smoked Pulled Pork Bun, apple & mustard slaw, truck made bbq sauce

Roasted Sirloin Steak, chimmichurri, duck fat potatoes, orange & radicchio salad (gf)

American Classic Bacon Cheeseburger, pickles, mustard, cheese

Garlic Roasted Mushrooms, baba ganoush, carrot & cranberry salad (gf / vegan)

Smoked Pastrami Tacos, dill pickle, russian dressing & sauerkraut (gf)

Crispy Pork Belly Salad, orange, fennel, pear, sticky lime & chili dressing (gf)

Coconut Crusted Chicken Burger w/ fresh asian slaw, mint, coriander, sesame & ginger dressing

Crispy Skinned Salmon, green goddess tzatziki, cucumber & dill salad, crispy sweet potato (gf)

Panfried Ricotta Gnocchi w/ basil pesto, confit cherry tomatoes, grilled haloumi, baby capers

## Cake Cutting

We cut & set up for self service (\$2 per head)

We cut, garnish with whipped cream, berries & set up for self service (\$3 per head)

We cut, garnish & roam around with wait staff, just like canapés (\$5 per head)

## Late Night Soakers - 40 person minimum

Smoked Leg of Ham, maple, orange & mustard glaze, fresh ciabatta, cheese & condiments (\$12 per head)

Cheese Platter, fresh ciabatta, crackers, pickles, condiments (\$12 per head)

Slow Smoked Lamb Yiros, garlic sauce, tabouli, cheese (\$10 per head)

Shoestring Fries Cones w/ aioli (\$6 per head)