

menus.

STREET BITES //

Street food is one of the easiest and tastiest ways to grab a bite, entertain and feed your guests, and, simply enjoy the flavours and smells of the countries that do street food best!

Street Bites Breakdown

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TAQUERIA //

Everything you love from down Mexico way! Choice of soft shell or hard-shell tacos, served Taqueria street style with all the trimmings you would expect - guacamole, shredded Spanish cheddar cheese, tomato & jalapeno salsa, chopped coriander, Mexican chilli sauce and queso sauce. Did someone say TACOS!

CHOOSE FROM

- Pork Carnitas (Mexican pulled pork)
- Peruvian style ceviche or Baja grilled fish
- Chilli black bean & corn
- Carne Asada (spiced slow cooked chopped beef brisket)

PRICING

1 taco	\$12 per person
2 taco	\$22 per person
3 taco	\$30 per person

Pricing includes eco-friendly 100% biodegradable plates and cutlery
Taqueria chefs quoted separately *travel fee may apply*

OPTIONAL EXTRAS

For 2 & 3 taco option add an extra filling \$8 per person

Drop-off and assembly DIY taco bar (we do the work; you do the taco-ing)!! \$125
All platters supplied must be wiped cleaned for pick-up the following day
Any damage or breakages subtracted from security bond

TAPAS & JAMON //

When it comes to snacks, or, as the Spanish call them, TAPAS, in Spain they do it best! In Spain, tapas is as woven into daily eating culture as is getting out of bed! Everywhere you go in Spain you can find a tapas bar, and, most every tapas bar serves Jamon, tortilla (Spanish omelette), chorizo, potatoes bravas, cheeses, olives and croquettes.

CHOOSE FROM

- Thinly sliced Jamon & chorizo's
- Spanish omelette
- Croquettes
- Potatoes bravas
- Brined and marinated local olives
- Boquerón's (tender white anchovies)
- Manchego cheese

All of tapa's are served with traditional pan con tomate (Spanish tomato toast)

PRICING

2 tapas	\$14 per person
3 tapas	\$20 per person
4 tapas	\$24 per person
5 tapas	\$30 per person

Pricing includes eco-friendly 100% biodegradable plates and cutlery (Minimum 25 people)
Tapas chefs quoted separately *travel fee may apply*

OPTIONAL EXTRAS

Drop-off and assembly DIY tapas bar (we do the work; you do the tapas-ing)!! \$125
All platters supplied must be wiped cleaned for pick-up the following day
Any damage or breakages subtracted from security bond

YAKITORI //

Let's start with the basics. Yakitori is Japanese for grilled chicken. Skewers of succulent salty sweet chicken that you can find just about everywhere in Japan, side streets, restaurants and shopping malls, it is as easily recognisable in Japanese food as ramen or sushi! What makes Yakitori so delicious is how it's cooked, long metal skewers of diced chicken cooked over smouldering coals on a long rectangular grill and glazed with an umami rich sauce called Tare. (a tasty little combination of mirin, sake, soy sauce and sugar). Now we've got the basics out of the way, Let's get grilling!!

CHOOSE FROM

- Chicken skewers
- Spring onion & mushroom skewers
- Beef skewers
- Skewers of chicken, scallion and beef

PRICING

1 type yakitori	\$25 per person *2 skewer per person
2 type yakitori	\$32 per person *3 skewer per person
3 type yakitori	\$42 per person *5 skewer per person

Pricing includes eco-friendly 100% biodegradable plates and cutlery

Minimum 25 people

Yakitori chefs quoted separately *travel fee may apply*

OPTIONAL EXTRAS

Steamed rice + short cut veggies & extra tare sauce \$12 per person

YUM CHA //

Who can't say no to dumplings!! Who can't say no to dumplings served from authentic oversize steamer baskets set over simmering woks big enough to take a bath in! Dim sums, sui mi, har gow and gyoza's. The complete star-studded cast of that oh so delicious, oh so fragrant, Yum Cha experience. Served with sriracha sauce, green onions and soy. Book now and DIVE IN!

CHOOSE FROM

- Mushroom gyoza
- Pork gyoza
- Prawn har gow
- Pork and prawn sui mi
- Pork sui mi
- Chicken sui mi

PRICING

3 type dumpling \$21 per person *3 dumpling per person
4 type dumpling \$24 per person *4 dumpling per person

Pricing includes eco-friendly 100% biodegradable plates and cutlery
Minimum 35 people
Dumpling chefs quoted separately *travel fee may apply*

ADDITIONAL INFO + PRICING //

OPTIONAL EXTRAS

Market stall hire (2.4x 2.4m with side walls + service tables) haulage fee *depending on location haulage fee may apply*	\$145 +25
Wooden feasting table (1800x 750mm)	\$85
2 hours wait staff member to serve, keep tidy and remove all waste	\$165

CONTACT US