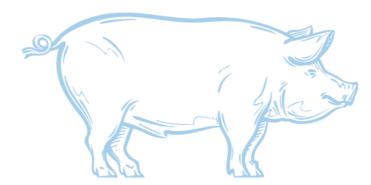
WERLCAN BARROW TO



# 2 Smoking Barrels



# The food truck is a great option for catering, especially when it's for larger groups (100+) of people

A few need to know details are listed below for you!

Our most popular catering service for weddings & large events is definitely our food truck package. It's both cost effective and a breeze to organise!

- Our food truck offering is based around a 2hour service (depending on the size of your group) at a time of your choice
- The minimum spend is \$3300.00 and it goes up \$33pp +100 guests.
- We are completely self sustained and take all prep + customer rubbish away from dinner with us at the end of our service.
- Our menu is served food truck style in Biopak throwaway style brown cardboard boxes with brown napkins and wooden cutlery.
- Our food truck offering is all inclusive with staff we have 3 members of staff to sustain the food truck service and pack down / clean up at the end of it. Unfortunately this does not include any extra staffing services.
- We also need the ability to connect to 1x 15AMP power outlet
- A small travel fee will be payable when the wedding is situated > 40km out of the Wollongong CBD.

FOOD TRUCK MENU 01



### **FOOD TRUCK MENU**

# BURGERS (GROUPS OF 100+ MUST CHOOSE 2X BURGERS TO OFFER)

- Pit smoked pork roll w/miso ranch, house barbecue + slaw
- Pit smoked beef brisket roll w/miso ranch, house barbecue + slaw
- Southern fried chicken sandwich w/frank's hot sauce, ranch & slaw
- Smoked cheeseburger w/ ketchup, ranch, American mustard & pickles
- Smoked mushroom burger w/ slaw, feta, chimmichurri & miso ranch (V)

### **OUR BARBECUE PLATE IS ALWAYS INCLUDED!** (and can be made GF)

 Pit smoked pork, brisket, mixed grain & feta chopped salad, smoked wingettes, pickles, slaw & sauces

## Have some guests with dietary requirements?

Just remember to tell us and we'll make sure they are taken care of!

FOOD TRUCK MENU 02