

*The
Van*

FINE
STREET
FOOD

Pricing

...

OUR MENUS ARE BESPOKE AND DESIGNED TO SUIT OUR CLIENTS STYLE, TASTE AND VENUE. WE RECOMMEND A MEETING OR PHONE CATCH UP TO HELP US CREATE THE MOST SUITABLE MENU FOR YOU AND YOUR OCCASION.

STAND UP MENU OPTIONS

FANCY CANAPES \$6 EA

FORK FOOD \$11 EA

STREET FOOD \$11 EA

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GRAZING STATION

ANTIPASTI \$16PP

FROMAGE \$18PP

SWEETS AND FROMAGE \$20PP

SEATED MENU

SHARE FARE MAINS AND SIDES \$50PP

DEGUSTATION FROM \$70PP

PLATED ENTREE \$22PP

PLATED MAINS AND SIDES \$50PP

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LATE NIGHT SWEETS

SWEET BITES \$6 EA

PLATED DESSERT \$18PP

STAFF

FOOD SERVICE STAFF ARE CHARGED AT \$40 PER HOUR WITH A MINIMUM 4 HOUR ASSIGNMENT. STAFF RATIOS ARE QUOTED BASED ON YOUR GUESTS NUMBERS AND SERVICE REQUIREMENTS.

FULL BAR MANAGEMENT SERVICES AND BAR HIRE ARE AVAILABLE UPON REQUEST.

THE VAN HIRE / TRAVEL WITHIN THE SUNSHINE COAST / EQUIPMENT HIRE STARTS AT \$1100

Fancy Canapes

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TWO BITE MORSELS FULL OF FLAVOUR AND EASY TO EAT WHILE SIPPING A COCKTAIL.
OUR FANCY CANAPÉS ARE THE PERFECT START TO ANY STAND UP EVENT AND
GO HAND IN HAND WITH OUR FORK FOOD DISHES AND GRAZING STATIONS.

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HOT SMOKED OCEAN TROUT, POTATO CRISP, CRÈME FRAICHE, SHAVED FENNEL

PEA AND HAM HOCK CROQUETTES, DILL PICKLE, MUSTARD AIOLI

SLOW COOKED LAMB TART, SMOKED AND WHIPPED POTATO

FRESHLY SHUCKED OYSTERS

RED BRAISED BEEF BRISKET, PICKLED PINEAPPLE, CASSAVA CRACKER

BUTTERMILK FRIED CHICKEN, HOT SAUCE AIOLI, PICKLED RADISH

GOATS CURD PANNACOTTA, PICKLED BEETROOT, CRISP PROSCIUTTIO

HERVEY BAY SCALLOP, PANCETTA CRUMBLE, HOLLANDAISE, DILL

GRILLED MOOLOOLABA KING PRAWN, CHARRED CORN RELISH, EGGPLANT PUREE, FRIED TORTILLA

HIRASAMA KINGFISH, CELERY SEED LAVOSH, BLOODY MARY SOUP

...

VEGETARIAN

TOMATO TART TARTIN, GOATS CHEESE, BASIL PUREE

CHEESE FILLED JALAPEÑOS, PICO DE GALO SALSA

CHARRED BABY ZUCCHINI, RICOTTA, RAW TOMATO JUICE, OLIVE CRUMB

SEED CRACKERS, SMOKED WHITEBEAN PUREE, PARSLEY SAUCE

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR // PRICES ARE LISTED PER PERSON EXCLUSIVE OF GST

PRICING BASED ON MENU ONLY, STAFF AND HIRE CHARGED ADDITIONALLY // SAMPLE MENUS ONLY, SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY

Fork Food

...

CANAPÉS BIGGER BROTHER, OUR FORK FOOD IS BELLY FILLING STUFF. THESE PRETTY DISHES ARE DESIGNED TO COMPLIMENT ANY EVENT STYLE WHETHER ITS ONE OR TWO FOR PRE DINNER SERVICE OR FOUR AND MORE TO MAKE UP THE MAIN MENU.

...

SLOW COOKED LAMB SHOULDER, POTATO AND CHIVE GNOCCHI, PEAS, PECORINO
PORK BELLY, GRANNY SMITH APPLE AND FRIED POTATO SALAD, PICKLED CAULIFLOWER PORK CRUMBS
ROAST ARTICHOKE AND RICOTTA FILLED PASTA, PARMESAN CHEESE SAUCE, RAW TOMATO, FRIED BASIL
SMOKED COD CROQUETTE, CELERIAC REMOULADE, RADISH
TORCHED SALMON FILLET, MISO, FRIED EGGPLANT, CUCUMBER, BURNT TOMATO AND BUTTERMILK DRESSING
BBQ MOOLOOLABA PRAWNS, ROMESCO SALSA, SMOKED WHITE BEAN PUREE, SEED CRACKER

...

VEGETARIAN

BBQ SILKEN TOFU, FRIED EGGPLANT, CUCUMBER, SESAME, GREEN ONION, MISO BUTTERSCOTCH
BAKED MUSHROOM PARMIGIANA, SEEDS AND GRAINS TABBOULEH, SPICED LABNEH
HEIRLOOM BEETS, SMOKED GOATS CHEESE, SALT AND VINEGAR ALMONDS, NASTURTIUM PUREE

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Street Food

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AKA DUDE FOOD, TRUCK FOOD, GOOD FOOD.
FOR EVENTS THAT WANT IT A LITTLE MORE CASUAL, OUR STREET FOOD MENU
CAN FIT INTO ANY FINE EVENT OR BACKYARD SOIREE.
DONT HOLD BACK, CHOOSE A HEAP OF THESE DISHES, YOUR GUESTS WILL LOVE YOU FOR IT.

...

THE VAN PORK BELLY SILDER, FENNEL SLAW, DILL CUCUMBER
THE VAN BEEF SLIDER, OAK LETTUCE, SPECIAL SAUCE, CHEESE, PICKLES
PULLED PORK TACO, HOT SAUCE AIOLI, GREEN TOMATO SAUCE, SLAW
SLOW COOKED LAMB SHOULDER, SEEDS AND GRAIN TABOULEH, SMOKED CUCUMBER LABNA, CHICK PEA PUREE, FLAT BREAD
MINI MOOLOOLABA PRAWN SUB, BUTTER LETTUCE, FERMENTED CUCUMBER, MARY ROSE SAUCE
BRAISED BEEF CHEEK BAO, PEANUT, CHILLI, VIETNAMESE MINT, PICKLED PINEAPPLE
BAJA FISH TACO, PICO DE GALO, ICEBURG LETTUCE, AVOCADO CREMA, JALAPENO
CHILLI CON CARNE, CHARRED CORN, SOUR CREAM, GREEN ONIONS, FIRED CORN TORTILLA
MEATBALL SANGA, CHEESE SAUCE, ROCKET

...

VEGETARIAN
GRILLED BABY ZUCCHINI TACOS, SLAW, PICO DE GALO, GREEN TOMATO CREMA
SPINACH AND RICOTTA DUMPLINGS, CAULIFLOWER HUMMUS, ROAST TOMATO SOUP, DRIED OLIVES, PARMESAN

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Grazing Station

...

NOW WHO DOESNT LOVE A TABLE OVERFILLED WITH FOOD?
CHOOSE THE ANTIPASTI TO START THE FESTIVITIES, ALLOW GUESTS TO GRAZE THE AFTERNOON
AWAY OR FEAST ON A SEAFOOD AND BBQ GRAZING TABLE WITH CHEFS COOKING RIGHT IN FRONT
OF YOU. NOT A SWEET TOOTH? OPT FOR THE CHEESE STATION IN PLACE OF DESSERT AND SEE THE
NIGHT THROUGH WITH AN ABUNDANCE OF LOCALLY HAND MADE CHEESES.

...

ANTIPASTI

SLICED CURED MEATS, COLD SMOKED SALMON, BAKED BREADS, HOUSE MADE DIPS,
ROASTED OLIVES, CAPRESE SALAD, ROCKET AND PARMESAN SALAD, AUSTRALIAN CHEESE, FRUITS, LAVOSH, PEAR PASTE

FROMAGE

AUSTRALIAN CHEESE SELECTION, DARK GRAPES, FIGS, DATES, HONEYCOMB, SOUR DOUGH, LAVOSH, CIABATTA, PEAR PASTE

FROMAGE AND LATE NIGHT SWEETS

VANILLA BEAN PANNACOTTA, CROSTOLI

PAVLOVA, PASSIONFRUIT JELLY, DRIED STRAWBERRIES, CREAM

+

AUSTRALIAN CHEESE SELECTION, DARK GRAPES, FIGS, DATES, HONEYCOMB, SOUR DOUGH, LAVOSH, CIABATTA, PEAR PASTE

Share Fare

...

A FEASTING STYLE MENU INSPIRED BY THE TRADITIONAL FAMILY DINNER.
SELECT THREE MAIN DISHES AND THREE SIDE DISHES TO SHARE WITH THOSE YOU LOVE.

...

MAINS

CHICKEN MARYLAND CONFIT, PEA PUREE, CHICKEN DRIPPINGS AND SHERRY VINEGAR

SLOW ROASTED BEEF STRIP LOIN, JUS, MUSTARDS

BBQ SALMON SIDE, CRISP SKIN, SHAVED RADISH, CHIVE AND LEMON

BRAISED AND BBQ LAMB SHOULDER, GARLIC LABNEH, YOUNG PARSLEY

FREE RANGE PORK BELLY, GRANNY SMITH APPLE, GRAIN MUSTARD AND REDUCED PAN JUICES

SIDES

POTATO MASH, GARLIC BUTTER, SMOKED SEA SALT

STEAMED BROCCOLI, WHIPPED GARLIC, ALMOND

TOMATO, BUFFALO MOZZARELLA, BASIL, VINAIGRETTE

BAKED CAULIFLOWER AND CHEESE

ROASTED BUTTERNUT, PAPA SEEDS, FETTA

SEASONAL LEAVES, ROASTED SALAD ONION, PARMESAN DRESSING

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Plated Mains

...

FANCY SOMETHING A LITTLE MORE FORMAL FOR YOUR SEATED AFFAIR?
OUR PLATED MAINS ARE OFFERED AS AN ALTERNATE DROP AND INCLUDE SIDES
FOR GUESTS TO SHARE.

...

MAINS

SALMON FILLET, PARSLEY SOUBISE, PICKLED FENNEL, FRASER ISLAND SPANNER CRAB CROQUETTE

CONE BAY BARRAMUNDI FILLET, WHITE BEANS, CHORIZO, NOOSA RED TOMATO, MINT, WITLOF

CHICKEN MARYLAND CONFIT, CHARRED YOUNG LEEK, CHERVIL, DUTCH CREAM POTATO AND FENNEL GALETTE,
SHERRY VINEGAR AND CHICKEN DRIPPINGS

SLOW COOKED LAMB SHOULDER, ARTICHOKE PUREE, BARLEY, PEAS, DRIED OLIVE, SMOKED PUMPKIN BUTTER

CORAL TROUT, BURNT MISO, GREEN ONION AND BUTTER MILK, ROASTED BABY TURNIPS, CRACKLING

GRASS FED BEEF TENDERLOIN, MUSHROOM RAGU, LEAVES, FRESH HORSERADISH, GREEN WHEAT

SIDES

GREEN BEANS, GARLIC CONFIT, SHAVED ALMOND

SEASONAL LEAVES, ROASTED SALAD ONION, PARMESAN DRESSING

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Late Night Sweets

...

THESE PETITE DESSERTS FIT INTO ANY SCENARIO, SEATED, STAND UP OR STYLED ON TO A DESSERT STATION. WANT THE BEST OF BOTH WORLDS? WHY NOT TRY THE CHEESE AND SWEET STATION FOR GUESTS TO CRAZE ON WHILE SPILLING ON AND OFF THE DANCE FLOOR.

...

DESSERT

PAVLOVA, PASSIONFRUIT JELLY, DRIED STRAWBERRIES, CREAM

CHILLED PEAR CRUMBLE, COCONUT CREAM CUSTARD

FRIED APPLE PIE, CARAMEL SAUCE, CINNAMON DUST

VANILLA BEAN PANNACOTTA, CROSTOLI

BUTTERMILK CUSTARD, HAND PICKED LOCAL RASPBERRIES, WHITE CHOCOLATE, COCONUT MILK ICE

BANANA CARAMEL CREAM PIE, GRATED HAZELNUT

YOUR WEDDING CAKE +

AND OUR HAND WHIPPED LOCAL CREAM AND CHOCOLATE SAUCE BECOME YOUR INSTANT DESSERT OPTION
\$5 PER PERSON WHEN SERVED AS A PLATED DESSERT.

OF COURSE, OUR CHEFS CAN CUT YOUR WEDDING CAKE INTO SMALLER PORTIONS FOR YOUR GUESTS TO
HELP THEMSELVES TO FOLLOWING ON FROM DINNER.

THIS SERVICE IS FREE OF CHARGE.

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