



BURNSBURY HOSPITALITY CATERING MENU

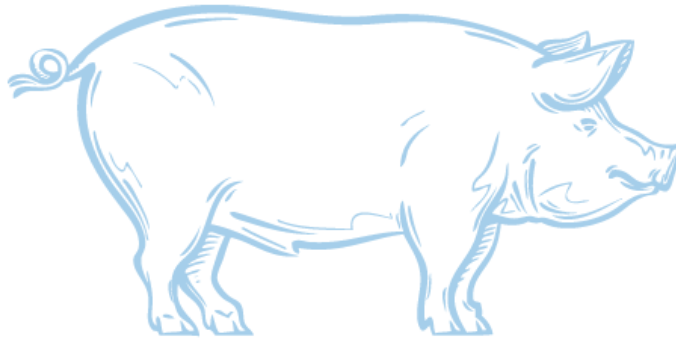
Burnsbury Hospitality catering offers contemporary menus designed by our executive team. Menus are carefully curated for every occasion and reflect each clients individual needs. With three trading locations, Babyface Kitchen, Ardettes & 2 Smoking Barrels, we have a unique and wide variety of catering offerings available! If there is something that we do, that isn't listed in our packages, please do not hesitate to discuss it with us.

Phone: 02 4295 0903

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Website: www.burnsburyhospitality.com.au

AMERICAN BARBECUE



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 \$3000.00 and it goes up \$30pp +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 do also charge a travel fee when the wedding is situated > 40km out of the Wollongong CBD.

We also need the ability to connect to 1x 15AMP power outlet



- **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 Wagyu cheeseburger w/ ketchup, ranch, american mustard, pickles & bacon
- Smoked mushroom burger w/ slaw, feta, chimichurri & miso ranch (V)

- **OUR BARBECUE PLATE IS ALWAYS INCLUDED!**

- Barbecue plate (can be made GF) • Pit smoked pork, brisket, chopped salad, hot links, pickles, slaw & sauces

- **Have some guests with dietary requirements?** Just remember to tell us and we'll make sure they are taken care of!



BARBECUE PACKS

- **EASY | CASUAL | READY TO SERVE BARBECUE CATERING!**
- **\$39.00 PER PERSON**
- All of the usual delights, packed up and ready to go!
- All of our salads are served on disposable catering platters & our meats are packed into heat proof foil trays, lay it out on a table and you are ready to go!
- **PIT SMOKED ON OUR RADAR HILL OFFSET SMOKER USING RED IRON BARK**
- **MEATS**
 - Pit smoked pork
 - Texas style smoked beef brisket
 - Chicken wingettes
- **SIDES**
 - House made green apple slaw (V/GF)
 - Potato salad w/ old bay cultured cream, mustard + cornichon (V/GF)
 - Corn bread (V)
- **CONDIMENTS**
 - Carolina barbecue sauce (DF)
 - Miso ranch (DF)
 - Pickles
- MIN 10 GUESTS | PICK UP ONLY
- PICK UP ADDRESS: 1/40 FLINDERS STREET WOLLONGONG, 2500



- **WHEN YOU'RE IN A RUSH!**

-
- All of the usual delights, packed up and ready to go!
- All of our salads are served on disposable catering platters & our meats are packed into heat proof foil trays, lay it out on a table and you are ready to go!

-
- **PIT SMOKED ON OUR RADAR HILL OFFSET SMOKER USING RED IRON BARK**

-
- **MEATS (SERVED IN WHOLE PIECES ONLY)**

- Pit smoked pork necks \$80 per kg (roughly 1.1-1.2kg once cooked | 10 nice 100g serves
- Texas style smoked beef brisket \$90 per kg
- Smoked hot link (sausage) \$90 per kg or \$8ea (roughly 90g per sausage)
- Beef short rib (bone in) \$90 for a rack of 3 (roughly 800g)

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- **CHICKEN**

- Smoked chicken wingettes \$20 per kg (roughly 30 pieces in a kg)
- Southern fried chicken thigh \$5 per piece
- Nashville fried chicken wings and drumsticks \$3 per piece

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- **SIDES**

- House made slaw \$4pp
- Potato salad \$4pp
- Garden salad \$3pp
- Chopped salad w/ mixed grains, feta, herbs & pomegranite \$5pp
- Mac and cheese trays (6-8 serves per tray) \$25 per tray
- Whole Corn Bread \$32 per loaf (8 slices per loaf)

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- MIN 10 GUESTS | PICK UP ONLY

- PICK UP ADDRESS: 1/40 FLINDERS STREET WOLLONGONG, 2500



OFFSITE BARBECUE MENU

- **WE WILL COME AND SET UP A HUGE SPREAD OF BARBECUE FOR YOU!**
- **\$50 PER PERSON**
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- Includes setup & backdown of buffet style catering setup
- Includes BioPak throwaway brown cardboard trays, cutlery & napkins
- We can cater to all dietary requirements & allergies as long as we know about them prior to your event!
-
- **PIT SMOKED ON OUR RADAR HILL OFFSET SMOKER USING RED IRON BARK**
-
- **MEATS**
- Pit smoked pork
- Texas style smoked beef brisket
- Smoked chicken wingettes
-
- **SIDES**
- House made green apple slaw (v/GF)
- Potato salad w/ old bay cultured cream, mustard & cornichons (V/GF)
- Chopped Salad w/ quinoa, feta, poe granite & fresh herbs (GF/V)
- Cheddar & jalapeno corn bread (V)
- Soft milk rolls (V)
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- **CONDIMENTS**
- Carolina barbecue sauce (DF/GF)
- Miso Ranch (DF/GF)
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- MIN 50 GUESTS
- TRAVEL FEE IF EVENT IS > 40KM OUTSIDE OF WOLLONGONG CBD



WHOLE HOG MENU

- **WE WILL COME AND SET UP SPIT & COOK A WHOLE BEAST RIGHT IN FRONT OF YOU**
- **40 PER PERSON**
-
- Includes setup & backdown of buffet style catering setup + spit
- Includes BioPak throwaway brown cardboard trays, cutlery & napkins
- We can cater to all dietary requirements & allergies as long as we know about them prior to your event!
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- **WHOLE BEASTS**
- Whole Hog
- Whole Lamb (POA)
-
- **SIDES**
- House made green apple slaw (v/GF)
- Potato salad w/ old bay cultured cream, mustard & cornichons (V/GF)
- Garden salad (V/GF)
- Soft milk rolls (V)
-
- **CONDIMENTS**
- Carolina barbecue sauce (DF/GF)
- Miso Ranch (DF/GF)
-
- WILL FEED 40-50 GUESTS | MIN SPEND \$1600.00
- TRAVEL FEE IF EVENT IS > 40KM OUTSIDE OF WOLLONGONG CBD
- OR WHY NOT HOST IT EXCLUSIVELY WITH US IN OUR COURTYARD!



ONSITE FUNCTIONS

- **EXCLUSIVE USE OF OUR COURTYARD WITH A STAFFED BAR & FULL BARBECUE SETUP!**
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- Includes buffet style barbecue menu for people to help themselves to
- Includes BioPak throwaway brown cardboard trays, cutlery & napkins
- We can cater to all dietary requirements & allergies as long as we know about them prior to your event!
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- No Hidden fees or hire costs!
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- EVENT TIMES: 12PM-4:30PM | 5PM-10PM
- MINIMUM 45 GUESTS - UP TO 80 GUESTS
- WE CAN ARRANGE BAR TABS | PAY AS YOU GO | TAILORED BARS IF THERE IS SOMETHING IN PARTICULAR YOU DRINK!



ONSITE FUNCTIONS CONTD.

- **MENUS**

- **\$39 PER PERSON MENU**

- Pit smoked pork
- Pit smoked brisket
- Fresh slaw
- Potato salad w/ herbs, creme fraiche, cornichon
- garden salad
- soft milk rolls
- Carolina barbecue sauce
- Miso ranch

- **\$55 PER PERSON MENU**

- Pit smoked pork
- Pit smoked brisket
- Smoked chicken wings
- Smoked Hot link (sausage)
- Fresh slaw
- Potato salad w/ herbs, creme fraiche, cornichon
- garden salad
- Mac and cheese
- soft milk rolls
- Carolina barbecue sauce
- Miso ranch
- Pickles

WEDDINGS | EVENTS | FORMAL CATERING





OFFSITE CANAPE MENU

- **GREAT FOR A SMALL WEDDING OR ENGAGEMENT PARTY!**
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- **Designed to be hand held, easy to eat and substantial.**
- **We recommend choosing a variety of the following canapés. We have sectioned them for ease of choice and variety!**
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- **MENU A \$40 PER PERSON**
- Choose 3x smaller canapés & 1x substantial canapé (bottom list)
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- **CHOOSE 3X ITEMS**
- **EXTRA CANAPÉ | \$6 PER PERSON**
- Cheese on toast – Sour dough, Meredith farm goats feta + chives (V)
- Ham and cheese croquettes + mustard crème fraiche
- Potato, gruyere and herb croquettes + aioli (V)
- Buttermilk fried chicken sliders, slaw ranch + sriracha
- Pit smoked pork sliders w/ miso ranch, Carolina barbecue & slaw
- Pit smoked brisket sliders w/ miso ranch, Carolina barbecue & slaw
- Heirloom tomato & baby beetroot, mixed grain + feta salad, mustard vinaigrette (V) • Crumbed and fried eggplant sliders, haloumi, quick pickled cucumbers, tzatziki + zatar (v)
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- **SUBSTANTIAL CANAPES | CHOOSE ONE ITEM**
- **EXTRA CANAPE | \$9 PER PERSON**
- Brick Chicken + risotto bento box, salsa verde (GF)
- Slow cooked pork belly salad bento box, green apple, sour herbs, peanuts + nam jim (GF/DF)
- Slow cooked lamb shoulder, lyonnaise potatoes & mustard jus (GF)
- Butterflied & smoked barbecue lamb leg, golden raisin, cous cous & pomegranate salad, yoghurt dressing + fresh herbs



OFFSITE CANAPE MENU CONTD.

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- **MENU B \$50 PER PERSON**

- Choose 4x smaller canapés & 1x substantial canapé (bottom list)
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- **CHOOSE 2X ITEMS**

- **EXTRA CANAPÉ | \$6 PER PERSON**

- Cheese on toast – Sour dough, Meredith farm goats feta + chives (V)
- Ham and cheese croquettes + mustard crème fraiche
- Potato, gruyere and herb croquettes + aioli (V)
- Heirloom tomato & baby beetroot, mixed grain + feta salad, mustard vinaigrette (V)
- Crumbed and fried eggplant sliders, haloumi, quick pickled cucumbers, tzatziki + zatar (v)

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- **CHOOSE 2X ITEM**

- **EXTRA CANAPE | \$8 PER PERSON**

- Snapper ceviche, avocado, lime + radish (GF/DF)
- Crab croquettes, aioli + lemon (DF)
- Seared half shell scallops, corn + miso puree, kohlrabi remoulade+ herb salad (GF)
- Cured Atlantic salmon crostini, horseradish crème fraiche + dill
- Salt and pepper soft shell crab rolls, baby cos, lemon mayo + togarashi
- Prawn, lemon + baby cos brioche sliders + lemon mayo
- Roasted duck salad, green papaya, cucumber, red apple, peanut + tamarind relish
- Rangers Valley rump cap salad, Thai herbs, green nahm jim (GF/DF)

-
- **SUBSTANTIAL CANAPES | CHOOSE ONE ITEM**

- **EXTRA CANAPE | \$9 PER PERSON**

- Brick Chicken + risotto bento box, salsa verde (GF)
- Slow cooked pork belly salad bento box, green apple, sour herbs, peanuts + nahm jim (GF/DF)
- Slow cooked lamb shoulder, lyonnaise potatoes & mustard jus (GF)
- Butterflied & smoked barbecue lamb leg, golden raisin, cous cous & pomegranate salad, yoghurt dressing + fresh herbs



BANQUET MENUS

HAVING A SMALL EVENT AT HOME?

Our banquet menu is designed to be shared amongst guests and contribute to the overall experience of your event!

BANQUET MENU A | \$40 PER PERSON

MAINS

- Roasted Corn-Fed Chicken / Kombu Butter / Roast Tomato Juices
- Slow Roasted Suffolk Lamb Shoulder / Chimichurri

SIDES / CHOOSE 3

- Kipfler potato salad w/ seeded mustard, cornichon, old bay cultured cream + parsely
- Salt baked beetroot salad / heirloom tomato + marinated feta salad, basil + pine nut
- Sweet potato cooked in the coals / honey / mushroom butter (V/GF)
- Roasted vine tomatoes / basil / oregano / confit garlic (V/GF/DF)
- Spice roasted cauliflower / smoked eggplant puree / yogurt + mint (V/GF)
- Heirloom tomato / herb / croutes / panzanella salad (V)
- Roasted heirloom carrots / almond cream / sesame / toasted grains (V)
- Roasted field mushrooms / thyme butter / garlic + zhug (V/GF)
- Roasted butternut pumpkin / pumpkin cream / roasted pepitas / burnt honey yogurt
- Cabbage and red apple salad / yuzu / rice vinegar (V/DF)
- Cous cous + pomegranite salad / currants / spices / herbs + lemon yogurt (V)

ADD ON DESSERTS FOR \$10 PER PERSON | CHOOSE 2

- Yuzu curd tart / peanut butter cookie / double cream
- Chocolate torte (GF) / meringue / honeycomb / raspberry
- Vanilla bean parfait / soft chocolate / peanut brittle / dulce de leche / malt soil



BANQUET MENUS CONTD.

HAVING A SMALL EVENT AT HOME?

Our banquet menu is designed to be shared amongst guests and contribute to the overall experience of your event!

BANQUET MENU B | \$50 PER PERSON

TO START

Organic breads: Caraway sourdough | Olive Sourdough | Baguettes | cultured butter | marinated olives

MAINS / CHOOSE 2

- Roasted corn-fed chicken / kombu butter / roast tomato juices
- Fried chicken / yuzu mayo / togarashi
- Slow roasted suffolk lamb shoulder / chimichurri
- Borrowdale farm pork cutlet / black garlic + miso mustard
- Whole borrowdale farms pork belly / baked apple / tamarind caramel
- 4 week dry aged o'conner 800gr bone in sirloin / fermented mushroom butter (add \$10 per person)
- 4 week dry aged rangers valley bone in 1kg rib eye / shio koji butter + furikake (add \$15 per person)
- Whole baked side of hiramasa kingfish / lemon / herbs / miso butter (add \$10 per person)
- Whole baked side nz king salmon / lemon / pepper / dill cultured cream (add \$10 per person)

SIDES / CHOOSE 3

- Kipfler potato salad w/ seeded mustard, cornichon, old bay cultured cream + parsely
- Salt baked beetroot salad / heirloom tomato + marinated feta salad, basil + pine nut
- Sweet potato cooked in the coals / honey / mushroom butter (V/GF)
- Roasted vine tomatoes / basil / oregano / confit garlic (V/GF/DF)
- Spice roasted cauliflower / smoked eggplant puree / yogurt + mint (V/GF)
- Heirloom tomato / herb / croutes / panzanella salad (V)
- Roasted heirloom carrots / almond cream / sesame / toasted grains (V)
- Roasted field mushrooms / thyme butter / garlic + zhug (V/GF)
- Roasted butternut pumpkin / pumpkin cream / roasted pepitas / burnt honey yogurt
- Cabbage and red apple salad / yuzu / rice vinegar (V/DF)
- Cous cous + pomegranite salad / currants / spices / herbs + lemon yogurt (V)

ADD ON DESSERTS FOR \$10 PER PERSON | CHOOSE 2

- Yuzu curd tart / peanut butter cookie / double cream
- Chocolate torte (GF) / meringue / honeycomb / raspberry
- Vanilla bean parfait / soft chocolate / peanut brittle / dulce de leche / malt soil



BANQUET MENUS CONTD.

WHY NOT ADD ON AN EXTRA ROAMING CANAPE TO START?

EXTRA CANAPE \$8 PER PERSON

- Seared mooloolaba yellowfin tuna, furikake, yuzu mayo + red apple (GF)
- Seared scallop, uni butter, native plum boshi, nori + kombu cracker
- Miso eggplant tamarind caramel, green apple & cabbage salad (V)
- Raw cooked & fermented mushrooms, cauliflower, puffed grains & black garlic (V)
- Peking duck spring rolls + naam jim kai (our sweet chilli) & hoisin (DF)
- Cured saikou alpine salmon (mt cook nz), wasabi cultured cream, pickled eschallot, muntries + woodland sorrel (GF)
- Red miso smoked lamb ribs, hoi sin, ginger scallion + mixed nuts (DF)

A close-up photograph of a grazing table. In the foreground, a white bowl is filled with sliced watermelon, a whole avocado, and several bright orange and red flowers. In the background, several other white bowls contain various dips and snacks, including what looks like hummus and olives. The lighting is warm and focused on the food.

GRAZING TABLES

A SHOW-STOPPING PIECE CURATED CAREFULLY FOR YOUR EVENT!

We take great pride in our grazing tables! Everything we use is locally sourced, hand made, artisanal and in season, we can curate the perfect grazing table to suit your special event!

We source props and florals to add to the aesthetic of your table, and the best part, it is all included in the price per head!

We'll be there to set it up and pack it down for you!

\$18 PER PERSON | MIN 50 PERSONS

A selection of boutique hard & soft cheeses w/ quince paste, honey, dried muscatel grapes, lavosh, selection of cured meats & organic sourdough, seasonal & tropical fruits, fresh seasonal mixed berries, a selection of chargrilled & marinated vegetables, mixed & marinated olives, housemade dips. Nuts, seeds, dried fruit & decorative pieces.

We also tailor grazing tables! Whether it be a breakfast event or a corporate evening let us create something specifically for you.



DRINKS PACKAGES

WE HAVE SOMETHING TO OFFER ABSOLUTELY EVERYONE!

WITH AN EXTENSIVE NATURAL WINE LIST IF YOU ARE LOOKING FOR SOMETHING A LITTLE BIT SPESH, YOU'VE CONTACTED THE RIGHT PEOPLE!

CLASSIC BEVERAGE PACKAGE

\$30 PER PERSON / 3 hours

\$40 PER PERSON / 4 hours

\$50 PER PERSON / 5 hours

Choose 3x standard beers

Prosecco included

Choose 2x white wines

Choose 2x red wines

PREMIUM BEVERAGE PACKAGE

\$50 PER PERSON / 3 hours

\$60 PER PERSON / 4 hours

\$70 PER PERSON / 5 hours

Prosecco included

Bellini on arrival

Choose 2x standard beers

Choose 2x premium beers

Sommelier selection of 6x wines based on individual / event needs

CHAMPAGNE

Charged per bottle / POA Dependant on tastes / choice

BAR TAB STYLE EVENTS AVAILABLE

Custom beverage menus can be discussed



DRINKS PACKAGES CONTD.

- **STANDARD BEERS**

- XXXX
- VB
- Tooheys New
- Crown Lager
- Peroni
- Corona
- Asahi
- Coopers Pale Ale

- **PREMIUM BEERS**

- Pirate Life Throwback Session Ipa Tinnie 3.8%
- Rogers Amber Ale 3.5%
- Punk Ipa Tinnie
- Sample Brewery $\frac{3}{4}$ Ipa Tinnie
- Pirate Life Pale Ale Tinnie
- Mornington Peninsula Brewery Lager Tinnie
- Gage Roads Sleeping Giant Ipa
- Hawthorn Brewing Co. Pilsner
- Little Creatures Pale Ale
- Prickly Moses Red Ale
- Young Henry's Newtowner
- Sierra Nevada Pale Ale
- Grifter Pale Ale
- Wayward Pale Ale
- Wayward Pilsner



DRINKS PACKAGES CONTD.

- **CIDER**

- 5 Seeds Crisp Apple Cider
- Young Henry's Cloudy Apple Cider

- **WINES**

- **SPARKLING / ROSE**

- Glere / Prosecco
- Rose

- **WHITES**

- Sauvignon Blanc
- Reisling
- Pinot Gris
- Pinot Grigio
- Chardonnay
- Semillon
- Gruner Veltliner
- White Blend

- **ORANGE | SKIN CONTACT**

(NATURAL) – PREMIUM SELECTION ONLY

- **REDS**

- Pinot Noir
- Merlot
- Grenache • Malbec • Montepulciano
- Syrah • Shiraz • Nebiollo • Cab Sav • Red Blend
- Field Blend (Natural) – Premium Selection Only



NEED TO KNOW INFO.

- **THANKYOU FOR TAKING THE TIME TO LOOK THROUGH OUR CATERING PACKAGE!**

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- IF THERE IS SOMETHING YOU WOULD LIKE US TO CATER FOR YOU BUT YOU DONT SEE A SUITABLE PACKAGE, PLEASE FEEL FREE TO CONTACT GEN DIRECTLY, SHE'S MORE THAN HAPPY TO HELP YOU CURATE THE PERFECT PACKAGE!

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- P: 02 4295 0903
- E: gen@burnsburyhospitality.com.au

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- **CROCKERY, CUTLERY, GLASSWARE & LINEN HIRE**

- Crockery & cutlery hire is not included in our catering prices – but rest assured we can organise this for you at an additional cost.

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- **STAFFING COSTS**

- Our food and beverage staff can come along and take care of everything for you. Staffing costs may be applicable in some cases. Our catering prices do not include staffing costs. Staffing costs can be discussed on an individual basis, dependant on the type of function you are having and the number of guests attending.

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- MONDAY - FRIDAY WAITSTAFF \$35PH / CHEF \$45PH
- SATURDAY - WAITSTAFF \$40PH / CHEF \$50 PH
- SUNDAY - WAITSTAFF \$45PH / CHEF \$55 PH
- **Minimum 5 hour hire applies
- ***Public holiday prices will be charged accordingly

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- **TRAVEL FEES**

- If your function is more than 40km away from the Wollongong CBD, you will incur a small travel cost – please be aware this will be discussed with you at the time of booking!