

JUST ADD STREET FOOD

for a perfect
Gold Coast get-together



INTERNATIONAL FLAIR

Looking to spice up your event's dinner or lunch menu? Check out our on-trend street food stations – a fun and exciting way to satisfy.

Our food stations give your guests the chance to explore local and international cuisines, happily drifting until the right aroma or sizzling sight sparks their appetite.

Everything on our global menu is tasty and authentic, mixing familiar flavours with a zing of the new.

Our food station menus are customisable; we recommend a minimum of six hot options. The per person prices below include hot selections, salads and dessert.

Select 6 hot items for **\$57.80 pp**

Select 8 hot items for **\$68.30 pp**

***Food station catering requires a minimum of 50 guests per function.**

Hot selection

- Buffalo wings with blue cheese sauce
- Bao bun with crispy fish and pork belly with sracha slaw
- Sweet potato dumpling vada pav (Bombay burger) [V]
- Meatballs with tomato, black olives and confit garlic [GF]
- Chicken pistachio meatballs with lemon yoghurt sauce [GF]
- South Africa's famous curry roll, the bunny chow
- Prawn and fennel mornay on buttermilk roll
- Chilli super dogs
- Sticky pork ribs [GF]
- Seafood and chicken paella [GF]
- Selection of dumplings
- Plant-powered cauliflower fried rice [GF V]
- Crispy pine nut gnocchi, roquette, shaved parmesan, pesto with roast tomato ragout [V]



Salads

- Corn, avocado, jalapeño, red peppers and mint [GF V]
- Cabbage, raisins, pepitas, almonds, lemon and parsley [GF V]
- Selection of local picked salad greens [GF V]

Dessert

- Sliced seasonal fruits and a selection of local cheese with conserves and crisp wafers [V]
- Crispy churros with assorted dipping sauces and compote of berries [V]

