



STREET SIDE MENU

Served from the Truck with guests coming up and ordering. Alternatively, meals can be distributed with our waiting staff

SLOW COOKED LAMB

Slow cooked Lamb Shoulder, tahini and lemon dressing, pickles & pomegranate. (gf/dairy free)

12 HR PULLED PORK

12 Hr Pulled Pork, pineapple and chilli relish, lime mayonaise & salad. (gf/dairy free)

DIG THE VEGETARIANS

Fire roasted capsicum, caramelized onions, grilled haloumi. feta.parsley & caper sauce.

(Veg/Vegan minus the cheese)

NORTH AFRICAN BBQ CHICKEN

Tagine Spiced Chicken, Damo's Harissa, Fennel Yoghurt. (gf)

ROLL OR A BOWL?

All Street Side Meals are served in ROLL or in a BOWL served with either:

Israeli cous cous, sunflower seeds, spinach salad OR

Vegan and gluten free brown rice and pepita salad

SIDES:

Crunchy Thick Cut Chips, Oregano Sea Salt, Lime Mayo





CANAPES

Canapes are served by our staff to your guests

1. Spiced chicken wings, piperade & paprika mayo	(GF)
2. Smoked salmon, lemon sour cream, dill & fennel biscuit	
3. Saffron, spinach & ricotta arancini & tomato relish	(Veg)
4. Rosemary, garlic & lemon lamb cutlets (GF)	
5. Cauliflower pakora, kalonji & besan Batter	(V/Veg/GF)
6. Smokey eggplant & tahini dip & flatbreads	(V/Veg)
7. Lamb koftas, pepita & sunflower granola	(GF)
8. BBQ mango prawns & red capsicum mayo	(GF)
9. Snapper ceviche, preserved lemon citrus & cucumber	(GF)
10. Sicilian beef & pork meatballs, tomato sugo & parmesan	
11. Paprika & cumin potatoes, salami & spring onion sour cream	
12. Warm olives, lemon & bay leaf	(GF/V/Veg)
13. Hawaiian grilled pineapple, lime mayo & chilli	(V/GF)
14. DFFBBQ felafel, smokey sesame dip & pickles	(V/Veg)
15. Triple chocolate & pecan brownie	
16. Carrot and almond cakes & almond crème	
17. Assorted iced cupcakes	
18. Individual fruit plates & cinnamon yoghurt	(V/GF/Veg)
&	
19. Middle Eastern dessert petit fours	
20. Phil and Andrea's handmade icy pops (V a	vailable/GF)
(Add \$2.50pp for options 19-20)	





PRICING AND POLICY

ON THE STREET
Street Side Menu
Roll or Bowl choices and crunchy chips
1.5 serves pp
\$20pp

ON THE STREET PLUS MINI COCKTAIL PARTY Street Side Menu Roll or Bowl choices and crunchy chips 1.5 serves pp + 2.5 canapes pp \$30pp

STREET DELUXE: ON THE STREET PLUS COCKTAIL PARTY

Street Side Menu
Roll or Bowl choices and crunchy chips 1.5 serves pp +5 canapes pp
\$40pp

WE CAN ALSO TAILOR A MENU TO SUIT YOUR FUNCTION How it works:

Minimum \$1000 during the week
Minimum \$1500 weekends (inc Friday night)
Price is inclusive of staff, service, equipment, crockery,
cutlery, napkins and we take the rubbish with us.
For larger bookings over 50 people extra staff can be supplied
for \$25p/hr





BOOKINGS AND PAYMENT:

25% deposit once the booking is made. Balance of payment and confirmation of total guest numbers required 10 days prior to the Function.

Prices are all inclusive of staff, food, service, biodegradable plates, napkins and cutlery.

For functions outside Melbourne a travel fee will apply.

THE MENU:

Our menu is sourced from ethically responsible, local food providers. Our menu is broad and includes many gluten free, vegan and vegetarian options. We can are able to accommodate any dietary requirements your guests require.

WHAT THE TRUCK NEEDS:

The truck has on board water and only needs one 10amp power socket to plugin. We can also use the on board generator. The truck is 3.2 m high 5.5 m long and 2.2 wide. It can generally fit where a car can. We need a flat place to park and and its always a good idea to let us know if there are overhanging tree branches, steep driveways, narrow gates and unsealed access roads. Thanks!

Digging For Fire BBQ Food Truck & The Hawaiian Grill Food Cart:
In addition to the truck we also run "The Hawaiian Grill Food Cart"
which is based at the Queen Victoria Night Markets in Summer and
Winter on Wednesday nights. The cart is a popular choice for Functions
and can do everything the truck can do. It can also get into venues
where there are height or space restrictions.