



- Voted Brisbane's best food truck 2014,15, 16, 2017,18,19, 20,21
- Featured in New York Times
- Best steam buns outside of Taiwan as Voted by GQ Magazine
- Voted best Food Truck Caterer 2018,19,20,21
- Awarded Certificate of Excellence by *easyweddings*

## *The Bun Mobile Catering*

*The Bun Mobile is available for hire for your special event. We are specialists in event catering for all occasions and we are dedicated to delivering you the best quality food experience, where you need us and when you need us.*

We can design a menu to suit your own special requirements for your private party, wedding, engagement or corporate event. Our owner chef Harry has extensive restaurant and catering experience and as a former Executive Chef, loves nothing more than presenting something unique for your occasion. We pride ourselves on bringing quality first class food sourced from local producers to you directly from our award-winning food truck.

### **The Bun Mobile**

Our van is fully self contained. We do not need to plug into mains power as we carry a quiet onboard generator. We do not need to connect to water and remove our own waste.

We do require a flat and level surface on which to park.

We offer a Service Window of 2.5 hours. Any additional time is charged at \$175 per hour.

**Platters** @ \$165 each. These hold approximately 50 generous serves.

- Korean fried crispy Pop Corn Chicken w/- kimchi aioli
- Wagyu meatballs with smoked bbq glaze
- Mixed Asian dumplings, gyozas, spring rolls, pot stickers GF soy
- Assorted Sushi, light Japanese soy dipping sauce
- Panko crusted halloumi fries and chorizo bites peri peri aioli
- Cherry tomato baby bocconcini basil skewers balsamic glaze
- Soy and ginger glazed chicken pieces and cocktail wings, kewpie mayo
- Crudit  platter, assorted dipping sauces
- Charcuterie platter, variety of meats, cheeses, Crackers and dips
- Fresh Cocktail Prawns and half shell Tassie Oysters - POA

**Kids Meals** Bucket of Popcorn Chicken and fries \$11

**Buns** (handcrafted steamed buns ie Gua Bao) @ \$14 each

Fillings:

- Twice cooked Pork, pickled sakura cucumbers, sliced shallots, hoisin sauce
- Teriyaki glazed Chicken, with mint and carrot slaw
- Wagyu Beef, baby cos lettuce, pickled shitake mushrooms, BBQ chipotle red dragon sauce
- Vegetarian - Grilled lentil and roast vegetable patty with seared halloumi fresh herbs & Roast beetroot hummus (always changing)
- Gluten free and Vegan options available on request
- *ADD Crispy Fries for \$6 per serve*

**Desserts** @ \$11 each

Chocolate Brownie Sundae with Cream and Salted Caramel Sauce

Sri Lankan style sago coconut pudding with mango or summer berries

Deconstructed banoffee pie, banana, chocolate sand, butterscotch sauce

Eton Mess, fruit meringue, Chantilly cream, seasonal fruits, raspberry coulis

## Travel

If your event will be held outside of Brisbane, a travel fee will apply of *\$100* per hour return or part thereof, return from our base in Hemmant.

## Terms and Conditions

Minimum Spend: \$3000.00, including booking fee

Booking Fee: If you would like to progress to a booking, we require payment of *\$300* to secure our services, this is payable within five days of confirmation and is non-refundable. Final payment is required 14 days prior to your event. Cancellation policy applies to all bookings where a full refund minus 25% of total invoice will be paid if event is cancelled within 30 days prior.

Menu and prices are subject to change and do not include GST.

## Contact

Should you have any further questions or queries, just shoot us an email at [info@thebunmobile.com.au](mailto:info@thebunmobile.com.au)

or give Chef Harry a call on **0401 420 922**

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**Instagram** @thebunmobile

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