

Meet the Chef



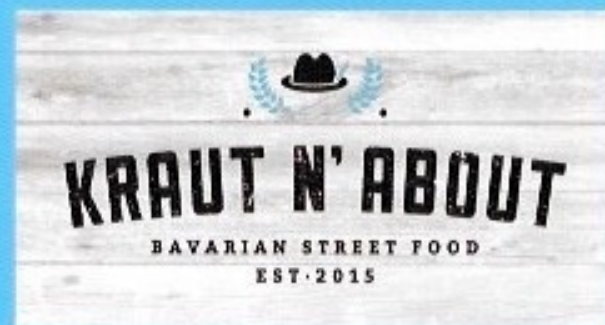
Offering more than 30 years' experience in hospitality, David held senior Executive Chef and Catering Management roles with Clubs, Hotels, and Fine Dining Restaurants before founding Dorrington Fine Foods and acquiring its flagship operations, Kraut N' About, in 2017.

With a lifelong passion for food David offers a wealth of knowledge, and is held in high regard by his clients, colleagues, and staff for his can-do attitude, engaging nature, and great sense of humour!

David looks forward to working with you and exceeding your expectations for your future tailored and bespoke events.

Contact Us

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At Kraut N' About it's our mission to make people happy with fantastic food in a fun environment!

Inspired by traditional German cuisine, Kraut N' About mobile catering takes you on a culinary journey to Bavaria... where delicious hearty food is the key ingredient of every celebration!

Whether a corporate event, wedding or birthday party, we can cater for all requests and tailor a menu to suit.





“Imbisswagen” food truck festival style meal

Your choice of:

German Roll - bratwurst, cheese kransky or knackwurst sausage served on a long bread roll with sauerkraut; or

Brotchen Burger - Chicken schnitzel topped with slaw, pickled cucumber, double cheese and mayonnaise on a brioche burger bun

Served with pommes frites (potato fries) and an apple crumble doughnut dessert

Priced from \$20.00 per person - minimum spend conditions apply

EXAMPLE MENUS

“The Kings’ Feast” buffet dinner served from and around the food truck

A selection of:

Chicken schnitzel

German sausages - bratwurst, cheese kransky, knackwurst

Salads - cucumber and dill, Bavarian roast potato, green salad, apple cider slaw

Sides - caramelised onions, sauerkraut, red sauerkraut

Condiments

Desserts - windbeutel (profiteroles with cream and chocolate ganache), sour cherry and apple strudel

Priced from \$35.00 per person - minimum spend conditions apply



“Hauptmenu” seated dinner

Chicken schnitzel or German sausage (bratwurst and/or cheese kransky) meal box with apple slaw, pommes frites, sauerkraut, pickled cucumber and gravy

Apple crumble doughnut dessert

Priced from \$25.00 per person - minimum spend conditions apply

