

# { GASOLINE party }

## Event Food Menu

**Mezze Platter** *(Serves 5) (GF on request)* \$45

Seasonal fruit, crackers, preserves and your choice of the following:

- Cheese - soft, hard and blue
- Seasonal veggies - roasted and pickled (vegan)
- Cold Cuts - smoked and cured meats

**Bowls for the table** *(GF, Vegan)* \$8

- Edamame with ponzu, fried garlic and sesame oil
- Marinated Olives
- Honey Spiced Walnuts
- Redrock / Kettle chips

**Dumplings** \$3

with garlic and soy dipping sauce

- Prawn Gow Gee
- Boy Choy and Garlic Chive (vegan)

**Tacos** *(GF, vegan) (Min order 20)* \$4

Corn based tacos with black beans, chimichurri, pickled red cabbage, garlic aioli, tomato and fresh coriander.

**Braised Lamb Ribs** *(Min order 20)* \$4

Served with sticky tamarind sauce, fresh lime, coriander and chilli

**Spicy Wings** *(Min order 20)* \$3

Marinated in Gochujang, Garlic and Coriander

# { GASOLINE party }

## Event Food Menu

### **Sliders** *(GF on request) (Min order 20)* \$5

- Slow cooked Brisket with house-made BBQ sauce, slaw and pickles.
- Seasonal roasted veggies, basil oil and rocket (vegan)

### **Spicy Larb San choy bow** *(GF)* \$4

Fresh basil, mint, eschalots, rice roasted with star anise, fresh coriander and chilli served in lettuce shells and your choice of:

- Spicy Beef
- Spicy Mushroom *(vegan)*

### **Pizza** *(GF on request \$2 extra) (6 slices per pizza)* \$15

*Pizza menu changes from week to week but always includes delicious meat, vegetarian and vegan options for example:*

- Prosciutto with tomato, mozzarella, parmesan and rocket
- Roasted eggplant with cherry tomato, garlic, aioli, chili
- Zucchini, pistachio crumble, garlic confit (vegan)

### **Sausage Rolls** \$3

House made sausage rolls with tomato dipping sauce *(GF on request) (Min order 20)*

- Pork and Fennel
- Lentil and Mushroom

### **Chunky Polenta Chips** *(GF) (min order 20)* \$3

Golden, cheesy and served with garlic aioli

- Blue Cheese Sauce
- Parmesan and Truffle Oil