

SULTAN PEPPER Shared Feast MENU





shared feasts

Share the love & the food!

Tables filled with delicious food to share is the greatest way to break the ice, and create a beautiful, warm atmosphere filled with stories & laughter.

Our dishes are cooked fresh on site, so your guests receive a full sensory experience, with appetite inducing aromas and delicious hot food served by our charming wait staff.

\$50
per person

Meze Starter
+
Two Protein
+
Two Sides

\$60
per person

Meze Starter
+
Two Protein
+
Four Sides

\$70
per person

Meze Starter
+
Three Protein
+
Five Sides

Also **included in our packages** are setup, equipment, platters/servingware & staffing - both kitchen & wait staff (who will also happily clear and rinse the plates for you). All pricing is *inclusive* of GST.

little extras

guest crockery & cutlery

The only thing you will need to BYO is individual guest crockery & cutlery. We're happy to recommend some fabulous suppliers of beautiful wares for you. We also offer a **Setting Service** for \$10pp, which incl. Dinner Plate, Cutlery & Setup.

kids menu

We have a couple of fun & simple options for kids - **Fish & Chip Ships** or **Chicken Nugget Crocodiles & Fries**. These are \$10pp. Dietaries can also be catered.

pre-dinner canape & dessert

Fancy a selection of delectable bites for **cocktail hour**? Tempt you with **dessert**? Add your choice of either 3 Savoury or 3 Sweet Canape for \$15pp. Or do both for \$25!

protein

Slow Smoked Beef Brisket

Honey, Soy, Ginger Chicken

Grilled Barra with Burnt Butter, Dill & Caper Sauce

Assyrian Slow Cooked Lamb & Veg Stew

Braised Beef Cheek with Pekmez (Grape Syrup)

Mexican Smoked Chicken Drumsticks

sides

Mac & 3 Cheese with Chives

Tri-colour Sweet Potato Mash

Rice-Stuffed Capsicum Dolmas

Tumeric Coconut & Vegetable Rice

Minted Chickpea Pilaf with Pomegranate

Creamy Mashed Potato with Burnt Butter & Sage

Sauteed Baby Potatoes with Rosemary, Butter & Thyme

C
A
R
B
S

SALAD VEGES

Snow Peas & Fresh Mint

Pan fried Squash & Courgettes with Dill Butter

Broccoli, Pan-fried Brussels & Smoked Beetroot

Honey & Ginger Carrots with Kaffir Lime

Smoked Mushrooms with Carraway

Pear, Rocket, Blue Cheese & Walnut Salad

Pumpkin, Pepita & Feta with Leafy Greens

Halloumi & Strawberry Salsa Salad

Asian Slaw

Smoked Beetroot & Feta with Balsamic Glaze

Mexican Smoked Chicken Salad

meze

No awkward silences! An **Antipasto Starter** (Meze) is included in all of our packages, so your guests can start nibbling on our fresh, handcrafted produce as soon as they're seated.

Meze includes our own Housemade Pastrami, Smoked Chicken, Kaffir Lime & Honey Marinated Cheddar, Mint Pesto Feta, Olives, Turkish Bread, Assorted Dips and Fresh & Marinated Vegetables.

canape

TURK-MEX FLATBREAD TACOS V Vg GFA

Handmade flatbreads stuffed with a choice of 3 delicious fillings (choose one);

- Grilled halloumi, leafy greens, fresh strawberry salsa, balsamic fig glaze
- Herb & seed crumbed chicken strip, shredded lettuce, maple mayo
- Fennel & cumin crusted eggplant, crisp lettuce, zesty siracha mayo

LENTIL KOFTA BALLS Vg

Red lentils, bulgur, fresh herbs & spices, encased in a crisp panko crumb. Served with beetroot tzatziki

BOREK CIGARS V Vg

Long, crisp pastry cigars with a choice of 3 morish fillings (choose one);

- Spinach, parsley, seeds & quinoa. Hazelnut dip (dairy free)
- Roast pumpkin, feta, caramelised onion, pepitas. Tahini yoghurt
- Smoked beetroot & walnut. Served with hummus & sour cream

SESAME CRUMBED HALLOUMI V

Halloumi cheese coated in a sesame & nigella crumb. Served with micro herb & fig glaze

CRISP CURRY CUP GFA

Tandoori Chicken or Beef Rendang in a light, crunchy mini-puri cup with Minted Yoghurt

dessert

MANDARIN THYME MERINGUE TART

CHOCOLATE PANA COTTA POT

WHISKEY MAPLE PECAN PIE

AMARETTO PEACH COOKIES

SALTED CARAMEL BROWNIE BITE

SOUR CHERRY & PISTACHIO CHEESECAKE

KIDS MENU

We have a couple of fun & simple options for kids at \$10pp - **Fish & Chip Ships** or **Chicken Nugget Crocs & Fries**. Vego/GF options also available on request.



FAQ

HOW TO BOOK

To secure your booking we just need a few simple details – your name, event date, venue, approx guest count & service style (ie. Cocktail vs Share). We also take a **\$500 non-refundable Booking Fee** which is then credited toward your final invoice. All of the other details, such as package spend & menu can be decided as we help you plan.

INCLUSIONS

In our packages **we include everything** we require to provide you with our services – (setup, equipment, staffing (both kitchen & **waitstaff**), platters/servingware. (NB. Formal guest crockery & cutlery is not included in base packages. We **include GST** in our pricing.

TASTINGS

One of the perks of planning! We offer a **complimentary tasting for two** for all of our bookings. Still deciding if we're a match for you? Come along for a chat & a feed for \$35pp. Extra mouths are always welcome too – Friends & family are charged at \$35pp. Tastings run **every Wednesday from our base in East Perth** & are **one-on-one** catchups (so bring a list of all your questions!).

Bookings essential & fill up fast! Book via www.sultanpepperfoodtruck.com/tastings

MINIMUM SPEND

Being a "small batch" business that cooks fresh on site, we do have a minimum package spend in place. This is **\$2000 Mon-Fri & \$3000 Sat-Sun**.

NB. Regional Travel fees (if applicable) cannot be included in this minimum.

LOGISTICS

We will use the setup most appropriate for your event – be it Big Sultan, Little Sultan, or the venue kitchen. For the food trucks, a level space with the following minimum provisions is required. Please also be mindful that we need a little extra room to drive into place, as well as allowance for the service windows (pop out on passenger side).

Big Sultan: 9m L x 2.5m W x 3.5m H **Little Sultan: 7m L x 2.5m W x 3.5m H**

NEXT STEPS...

Send us an email – Lets have a chat! hello@sultanpepperfoodtruck.com. You can also stalk our website – www.sultanpepperfoodtruck.com or find us on insta/facebook via [@sultanpepperfoodtruck](https://www.instagram.com/sultanpepperfoodtruck). We look forward to feeding you!

