

# 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.

**\$60**  
per person

Bread & Dips  
+  
Two Protein  
+  
Three Sides

**\$70**  
per person

Three Canape  
+  
Bread & Dips  
+  
Two Protein  
+  
Three Sides

**\$80**  
per person

Three Canape + Bread & Dips + Three Protein + Four Sides	<i>or</i>	Four Canape + Bread & Dips + Two Protein + Five Sides
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*plus complimentary  
cake cutting & service*

**Included in our packages** are 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 items you will need to BYO are crockery & cutlery sets. We're happy to recommend some fabulous suppliers for you, or we offer a **Setting Service** for \$10pp, which incl. Plate, Cutlery & Setup.

### kids menu

We have a couple of fun & simple options for kids at \$20pp - **Chips in Ships** with either a **Cheeseburger** or **Chicken Nuggets**. Dietaries can also be catered.

### desserts & late night sliders

Can we tempt you with **dessert**? Add a dessert canape for \$5pp.  
Or add a **late night cheeseburger** for \$8pp. Wrapped up perfectly for snacks or "roadies".

# 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)**

# sides

**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 Potatoes with Rosemary, Butter & Thyme**

**CARBS**

**VEGIES**

**Snow Peas & Fresh Mint**

**Pan fried Squash & Courgettes with Dill Butter**

**Roasted Root Vegetables & Toasted Seeds**

**Honey & Ginger Carrots with Kaffir Lime**

**Smoked Mushrooms with Carraway**

**Chilled Smoked Beetroot with Spiced Caramelised Walnuts**

**SALAD**

**Pear, Rocket, Blue Cheese & Walnut Salad**

**Pumpkin, Pepita & Feta with Leafy Greens**

**Halloumi & Strawberry Salad**

**Asian Slaw**

**Middle Eastern Grain Salad**

**Mexican Smoked Chicken Salad**

# starters

No awkward silences! A starter of **Lightly Toasted Turkish Bread with Dips** is included in all of our packages, so your guests can start snacking as soon as they're seated.

Upgrade to **Meze (Antipasto) Share Boards** for \$10pp. This includes Bread & Dips as well as our own House-made Pastrami, Smoked Chicken, Kaffir Lime & Honey Marinated Cheddar, Mint Pesto Feta, Olives, Turkish Bread, Assorted Dips and Fresh & Pickled 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 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

LEMON MERINGUE TART

WHISKEY MAPLE PECAN PIE

AMARETTO PEACH COOKIES

SALTED CARAMEL BROWNIE BITE

CHERRY & PISTACHIO CHEESECAKE

CHOC POT WITH SPICED PEPITA BRITTLE



# 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 (eg. 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 - truck setup, equipment, staffing (both kitchen & **waitstaff**), platters/servingware. We also **include GST** in our pricing. Please note - formal individual guest crockery, cutlery & napery are the only items *not* incl. in base packages. We'll always clear tables after service & rinse plates/cutlery for you though.

## SERVICE DURATION

Please keep in mind that we cook all meals fresh on site (ie. no pre-cooked dishes sitting under warmers), so you will need to allow a little bit longer in your service time to allow for this. Trust us, its worth it! Before we clear the tables, we also like to check if anyone would like top-ups of their favourite dishes. This ensures everyone is nicely full, before the festivities continue.

## LOGISTICS

We are fully self sufficient with our own power & water. A level space with the following minimum provisions is required: **9m L x 2.5m W x 3.5m H**. 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).

## MINIMUM SPEND

Being a "small batch" business that cooks fresh on site, we do have a minimum package spend of **\$3000**. *NB. Regional Travel fees (if applicable) cannot be included in this minimum.*

## TASTINGS

One of the perks of planning! All bookings include a **complimentary tasting for two** which can be enjoyed upon booking, or closer to your event date. OR, if you're still deciding if we're a match for you - come along for a chat & a feed (\$40pp) and we'll credit the cost back to you if you book us. **Appointments essential** & fill up fast! Details at [www.sultanpepperfoodtruck.com/tastings](http://www.sultanpepperfoodtruck.com/tastings)

## NEXT STEPS...

Send us an email - [hello@sultanpepperfoodtruck.com](mailto:hello@sultanpepperfoodtruck.com). Tell us your plans and let's have a chat! You can also stalk our website - [www.sultanpepperfoodtruck.com](http://www.sultanpepperfoodtruck.com) or find us on instagram or facebook via @ [sultanpepperfoodtruck](https://www.instagram.com/sultanpepperfoodtruck). We look forward to feeding you!

