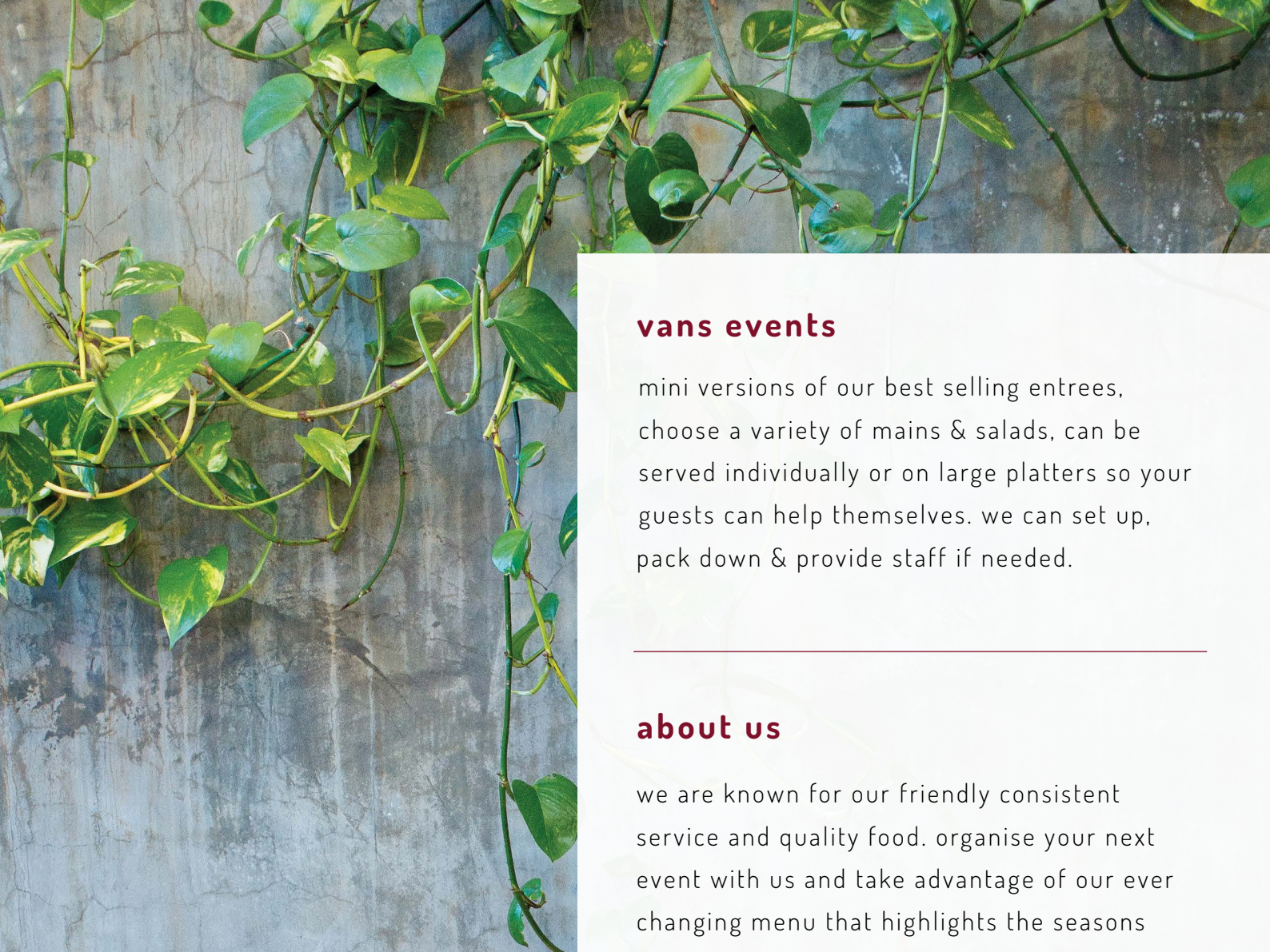




events menu



vans events

mini versions of our best selling entrees, choose a variety of mains & salads, can be served individually or on large platters so your guests can help themselves. we can set up, pack down & provide staff if needed.

about us

we are known for our friendly consistent service and quality food. organise your next event with us and take advantage of our ever changing menu that highlights the seasons and reinvents bistro classics with a twist. don't forget we have a wide ranging plant based menu. if you have a menu favourite you'd like at your next event just ask us!





breakfast

all menus can be served individually either in recycled containers or returnable glass jars, beverage options available on request

mini bircher muesli with rhubarb compote, nuts, honey

mini chia seed puddings, puffed grain granola
our superseed & housemade preserves

**bacon egg & spinach wrap/ chimmichanga/
scrambled egg, mini bun**

crushed avo on super seed

fruit platters

mini pancakes

balance breakfast bowl with scrambled eggs, chimmichurri cauliflower rice, broccoli & spinach, sesame, fermented cabbage, avocado & karashi sauce (vegan available)

breaky hawker

mini sweet & savoury muffins

freshly squeezed juices-choose a mix of orange, apple, watermelon, pineapple, celery, carrot, spinach, cucumber, beetroot, mint, lemon

green smoothie

smoothies, your choice of strawberry, banana, mango, blueberry or raspberry

Lunch

all our corporate lunches are designed to serve yourself & build your own,



seasonal rice paper rolls with lime hoisin
vans duck spring rolls

thai lemongrass beef salad with candied chilli, peanut praline, rice noodles, nahm jim

vans poke bowl - changes daily to reflect market availability - add prawns/ kingfish/ salmon

superfood salad - a beautiful healthy salad with a mix of grains, seasonal vegetables & housemade dressings

- add house poached chicken

- add house smoked salmon

- add haloumi

chop chop salad with cos lettuce, manchego, cherry tomatoes

- add house poached chicken

- add house smoked salmon



freshly squeezed juices-choose a mix of

orange, apple, watermelon, pineapple, celery, carrot, spinach, cucumber, beetroot, mint, lemon

green smoothie

smoothies, your choice of strawberry, banana, mango, blueberry or raspberry



dinner

choose from a wide array of our street food or vans classics

small bowls

small superfood salad

poached chicken & grain salad

crushed avocado on super seeds

thai beef salad

poke bowl

tempura prawn, fish wrapped in nori, mirin & shallot dressing

small crab fried rice

smoked chicken, anchovy & cos salad smoked bacon aioli, shaved egg yolk

crispy fish & pork belly salad with green apple, sour coconut dressing, asian slaw & peanuts

coconut smoked beef brisket

any of our curries

small pasta bowls

chop chop salad

pulled pork chimichanga

assorted paellas

mee goreng

hawkers

pulled pork, asian slaw

vegan with tofu

shredded duck

pork belly

fish

laos chicken

weekly specials changing often



plant based

less impact on our planet, you can choose to incorporate as much or as little as you like,

plant based dishes

vegan pulled pork, pickled slaw, pickled cucumber, bao bun

nasi lemak, coconut rice, sambal, jackfruit curry, chilli peanuts, pickled cucumber

superfood salad

mee goreng vegan

chilli salt fried tofu, tamarind lime dressing

sweet potato & tofu rendang curry

mushroom pad thai

zucchini fritter

iranian herb fritter

vegan dahl, puri puri bread

carrot & onion bhaji

vegan bao bun, crispy seitan, hoisin dressing, pickled slaw

vegan jaew, betel leaves, spring onion & sesame, ginger & coconut dressing

aloo palak spinach & potato curry

khao soi curry

sticky tempeh, lime & tamarind sauce, watermelon rind & herb salad

sweets

vegan dutch apple pie cheesecake

vegan chocolate fondant

vegan chocolate tart

mini mango & lime cheesecake

raw balls

vans carrot cakes

caramel bite

vanilla slice

florentines

assorted macarons

or choose a custom made whole cake POA

specialty cakes & desserts

if you're looking for something a little bit extra for that special occasion, why not add one of our specialty cakes? enquire with us to see our full cake catalogue to place your order before your function or event.





fine print

events prices may vary depending on numbers, please note all our menus are seasonal and subject to change without notice

dietary requirements

please contact us directly with any dietary requirements and special requests - our chefs are always happy to cater to your needs.

deposits

a 20% deposit is required for all functions at least 7 days prior to confirmed events - dates will not be locked off until deposit is received. initial fee of \$500 payable upon booking for events over 50 pax we accept cash, eftpos and credit cards.

balance

remaining total of events will be presented on the nights. any additional food or drinks ordered will be added to the final bill.

final changes

final numbers are to be confirmed no later than 3 business days prior to function. any changes to final numbers within 48 hours of function will incur full cost of those guests. cancellations made within 48 hours of function will incur the cost of the deposit.

event cancellation policy- in the event of a COVID-19 mandated government policy preventing your event from going ahead a full refund minus the administration fee will be given.