



- Voted Brisbane's top food truck 2014 – 2025
- Featured New York Times & Gourmet Traveller
- Best steam buns outside of Taiwan as Voted by GQ Magazine
- Voted best Food Truck Caterer 2018 – 2025
- Awarded Certificate of Excellence by *easyweddings*

The Bun Mobile Catering

The Bun Mobile is available for hire for your special event. We are specialists in event catering for all occasions and we are dedicated to delivering you the best quality food experience, where you need us and when you need us.

We can design a menu to suit your own special requirements for your private party, wedding, engagement or corporate event. Our owner chef Harry has extensive restaurant and catering experience and as a former Executive Chef, loves nothing more than presenting something unique for your occasion. We pride ourselves on bringing quality first class food sourced from local producers to you directly from our award-winning food truck.

The Bun Mobile

Our van is fully self-contained. We do not need to plug into mains power as we carry a quiet onboard generator. We do not need to connect to water and remove our own waste.

We do require a hard, flat and level surface on which to park.

We offer a Service Window of 2.5 hours. Any additional time is charged at \$175 per hour.

Platters @ \$165 each. These hold approximately 50 generous serves.

- Karaage style chicken with kewpie mayo and chilli sauce
- Cocktail Arancini balls with smoked tomato sugo/aioli
- Wagyu meatballs oven baked with smoked bbq glaze
- Mixed Asian dumplings, gyozas, spring rolls, pot stickers GF soy
- Panko crusted halloumi fries and chorizo bites peri peri aioli
- Coconut crusted Mooloolah tiger prawns with chilli jam – POA
- Korean fried Chicken pieces w/– kimchi aioli
- Cherry tomato baby bocconcini basil skewers balsamic glaze
- Grazing style Charcuterie platters, variety of cured meats, cheeses, marinated vegetables, cheese sticks, handcrafted goodies POA
- Assorted Sushi, light Japanese soy dipping sauce
- Fresh Cocktail Prawns and half shell Tassie Oysters – POA

Buns (handcrafted Asian steamed buns ie Bao Buns) @ \$15 each

- Twice cooked Pork, pickled cucumbers, sliced shallots, hoisin sauce
- Teriyaki glazed Chicken, with mint and carrot slaw
- Wagyu Beef, baby cos lettuce, pickled shitake mushrooms, BBQ chipotle red dragon sauce
- Vegetarian – Grilled lentil and roast vegetable patty with seared halloumi fresh herbs & Roast beetroot hummus (always changing)
- Gluten free and Vegan options available on request

or

Gourmet Burgers (on a soft brioche style burger bun) @ \$18 each

- Slow cooked BBQ Black Angus beef burger, creamy slaw, red onion jam, smoky bbq sauce
- Cajun spiced Chicken Caesar burger, crispy smoked bacon, shaved parmesan cheese, baby cos with a creamy dressing

ADD Crispy Fries for \$6 per serve

Kids Meals Bucket of Popcorn Chicken and fries @ \$12 each

Desserts @ \$14 each

Chocolate Brownie Sundae with Cream and Salted Caramel Sauce

Deconstructed banoffee pie, banana, chocolate sand, butterscotch sauce

Eton Mess, fruit meringue, Chantilly cream, seasonal fruits, raspberry coulis

Travel

If your event will be held outside of Brisbane, a travel fee will apply of **\$100** per hour return or part thereof, return from our base in Ransome.

Terms and Conditions

Minimum Spend: \$2000.00, including booking fee

Booking Fee: If you would like to progress to a booking, we require payment of **\$300** to secure our services, this is payable within five days of confirmation and is non-refundable. Final payment is required 14 days prior to your event. Cancellation policy applies to all bookings where a full refund minus 25% of total invoice will be paid if event is cancelled within 30 days prior.

Menu and prices are subject to change and do not include GST.

Contact

Should you have any further questions or queries, just shoot us an email at info@thebunmobile.com.au

or give Chef Harry a call on **0401 420 922**

Where to find us Web Site www.thebunmobile.com.au

Facebook thebunmobile

Instagram @thebunmobile