

The background features a dark navy blue field filled with stylized, hand-drawn yellow line art of various fruits and vegetables. These include a banana, a kiwi, a lemon, a cherry, an apple, and a bell pepper, all rendered in a simple, sketchy style.

**OZHARVEST**

**FOOD**  
**TRUCK**

**& CATERING**



# A LITTLE ABOUT OZHARVEST

OzHarvest is best known for our fleet of yellow vans, out and about in communities every day stopping good food from going to waste and delivering it to people in need. We're championing the value of food to make wasting it a thing of the past! Through our education programs and advocacy work we're creating positive change and inspiring others to halve food waste by 2030.

We are constantly looking for new ways to innovate for social impact and our Food Truck is a great example of how we bring projects like this to life!



## FOOD (TRUCK) FOR GOOD

Our team of incredible chefs create gourmet food based on our zero-waste philosophy! Everything on the menu is extremely delicious and 100% vegetarian to reflect where we are at in the world and help to protect our planet.

Put some purpose into your next event, knowing your guests will be served sustainably sourced meals and every booking supports OzHarvest and allows us to host a free community lunch for one of the charities we support.

Above all, booking our Food Truck means you are helping us to Nourish our Country. Thank you!





# FOOD TRUCK EVENT PACKAGE

There is a minimum spend for all Food Truck bookings and we can cater for events of all sizes with a choice of two menu styles – Classic or Canapes.

Our event package includes:

- Up to two hours of service
- Up to one hour travel time from our HQ in Alexandria to your location
- Our fabulous chef, service team and additional wait staff
- Fully compostable packaging and cutlery
- Minimum spend requirements (inc. GST):

\$1,980 Mon – Fri  
\$2,250 Saturday  
\$2,480 Sunday

• Any leftovers will be packaged at the end and redistributed by our team to people in need.

## Parking:

The Food Truck requires a legal parking space to be arranged for the duration of the event, plus one hour before and after confirmed service time for set up. Please allow for the truck dimensions: 2265W x 3240H x 7000L.

All menus are subject to change, due to stock, availability and seasonality.







# CLASSICS PACKAGE

Select any two dishes

## BURGERS \$17.50pp

Shawarma spiced mushroom, lettuce, white bean hummus, chilli crisp (VG)

Grilled halloumi, vegan nduja, fennel slaw, aioli (NF)

Falafel burger, green tahini yoghurt, rough tabouli, house pickle (NF, VGO)

V2 Kofta burger, cheese, sumac onion, lettuce, house pickle, zhoug, aioli (NF, VG)

## ADD ON

Double roasted potatoes with special sauce (NF, VG, GF) +\$3.50

Gluten free buns from Precinct bakery +\$2.50



## SALADS AND WARM BOWLS \$17.50pp

Green pea falafel bites, roast cauliflower, currants, miso almonds, herbed tahini (DF, GF, VG)

Burnt miso butternut, red bolt lentil, curry spiced pepitas, red onion pickle, smoked yoghurt dressing (GF, NF)

Spiced roasted carrots, feta, toasted burghul, spinach, sunflower and sesame dukkah, preserved lemon dressing (NF)

Warm aromatic rice and lentil pilaf, topped with caramelised onions, almonds and one of the following:

- Spiced eggplant, house pickles, creamy tahini, herbs, zhoug (GF, VG)
- Roast cauliflower, house pickles, sesame crunch, herbs, harissa aioli (GF, VG)







# CLASSICS PACKAGE

**PITAS** \$17.50pp (made to order onsite with saj bread )

Green pea falafel bites, rough tabouli, house pickles, tahini sauce, toasted spices (NF, VG)

Roasted cauliflower, aleppo pepper crunch, herb salad, zhoug, pink pickles (NF, VG)

Sabich - roasted eggplant, egg, amba sauce, chopped salad, tahini, pickles (NF, DF)

Fable plant-based shawarma, smoked eggplant yoghurt, rough tabouli, zhoug, sumac onion (NF)

**ADD ON**

Gluten free wraps from Precinct bakery +\$2.50

**BREAKFAST ROLLS** \$13.50pp

Scrambled tofu, cheese, spinach pesto (NF,DF)

Halloumi, spinach, spiced tomato chutney (NF)

Egg, charred greens, aleppo pepper butter, labneh (NF)

**ADD ON**

Karma Organic Juice +\$4.50







The bowls were perfect -  
tasty, filling and the right  
portion size. The feedback was  
overwhelmingly positive! The  
biodegradable lunch boxes and  
cutlery really resonated with  
all our crew and guests.

Matt Leslie,  
TED x Youth x Sydney





# CANAPE PACKAGE

**\$50 per person.**

**Choose either:**

**3 smalls and 2 substantial OR 6 small.**

**Extras \$5 per piece**



## SMALLS

White bean dip, seeded lavosh, herb pesto, toasted cracked sesame (NF,VG)

Zaalouk, pita crisps, parsley, macadamia crumb, herb (VG)

Red lentil kofte, lemon feta, pomegranate, dill (NF)

Yellow split pea fritters, preserved lemon aioli (NF, GF,VG)

Green pea falafel, pepita tarator, pickled cues (NF, GF,VG)

Labne croquette, green chilli and beet sauce (NF)

Crispy silverbeet and fetta pastry (NF)

## SUBSTANTIAL

Grilled polenta, roasted mushroom medley, zhoug, crispy buckwheat (GF, NF)

Rice noodle, miso tahini, chickpea crunch, vegan XO (GF, VG, NF)

Crispy rice cake with charred peppers, tahini, pickles and almonds (GF, VG)

Shawarma spiced mushroom, lettuce, white bean hummus, chilli crisp slider (NF,VG)

Grilled halloumi, vegan nduja, fennel slaw slider (NF)

Fable plant based shawarma, smoked eggplant yoghurt, rough tabouli, zhoug, mini pita pocket (NF,VGO)

## SWEETIES

Add on \$5 per canape selection

Chocolate, orange and jasmine slice with earl grey ganache (GF,NF)

Burnt butter and cardamom cake with sweet labneh and orange

Raspberry, rose and coconut cake (VG, NF)







BB

We absolutely loved having OzHarvest cater our event, we received so many compliments about the food! It was a pleasure working with the team and the amazing volunteers.

Georgia,  
JR Furniture





# NO SPACE FOR A FOOD TRUCK...

...but still want delicious food delivered?

We've got you covered! Our chef team can still prepare and deliver a delicious catering service to enjoy in your office or at a private location (it does not include any service staff).

We require a minimum spend of \$750 (incl GST) + delivery fee depending on distance from Alexandria HQ.

+\$50 for up to 30 minutes return  
+\$100 for up to one hour return

Over one hour prices available upon request







# DELIVERED CATERING

Minimum order 10 portions of each item

## MORNING + AFTERNOON TEA

Coconut chia pudding, fruit, toasted crunch (NF, VG, GF)	\$7.50
Spiced maple muesli, berries and yoghurt (VGO)	\$6.00
Seasonal fruit bowl (NF, GF, VG)	\$7.00
Chocolate banana bread, mascarpone (NF)	\$6.00
Kuku Sabzi (Israeli frittata) wilted greens, barberry, pine nut (GF)	\$6.50
Zucchini and tomato loaf, smoked labneh (NF)	\$6.00
Silverbeet and feta fatayer (NF)	\$7.00
Zataar savoury scone, vegan nduja, fetta (NF, VG)	\$6.00
Whole orange, almond and cardamom cake, mascarpone (GF, DFO)	\$6.00
Chocolate, orange, and jasmine slice with earl grey ganache (NF, GF)	\$6.00
Dark chocolate, olive oil and tahini cookie (NF, VG)	\$5.00





# DELIVERED CATERING

3 platters comfortably feeds 10 people.

## LUNCH SHARE PLATTERS

Flaky sour cream pastry tart with grilled zucchini, creamy feta and ricotta, spinach and zaatar (1 Tart 10 portions) (NF)	\$60.00
Flaky sour cream pastry tart with roasted butternut squash, white bean miso hummus, herb salad and dukkah (1 Tart 10 portions) (NF)	\$60.00
Burnt miso pumpkin, red bolt lentil, curry spiced pepitas, red onion pickle, smoked yoghurt dressing (NF, GF)	\$75.00
Spiced roasted carrots, feta, toasted burghul, spinach, sunflower and sesame dukkah, preserved lemon dressing (NF)	\$75.00
Green pea falafel bites, roast cauliflower, currants, miso almonds, herbed tahini (NF, GF, VG)	\$90.00
Warm aromatic rice and lentil pilaf, caramelised onions and almonds and your choice of:	
• Spiced eggplant, house pickles, creamy tahini, herbs, zhoug (GF, VG)	\$90.00
• Roast cauliflower, house pickles, sesame crunch, herbs, harissa aioli (GF, VG)	\$90.00





# DELIVERED CATERING

## WRAPS

Miso pumpkin, cashew cream, charred Miso pumpkin, cashew cream, charred greens, spiced sesame crunch (VG) \$14.50

Red lentil kofte, lemon feta, leafy greens, pomegranate glaze (NF) \$14.50

Roasted cauliflower, aleppo pepper crunch, herb salad, zhoug, pink pickles (NF) \$14.50

Harissa eggplant, baby cos, radish, tahini yoghurt, fermented chilli sauce (NF) \$14.50





# DRINKS PACKAGE

**Add some refreshing, delicious, chilled drinks to your meals! Simply choose from one of the ranges below and we will provide a mix of options for you!**

**DASH SPARKLING WATER (300ml)**

\$4.50

Delicious sparkling water made with real, wonky fruit and Australian spring water with no calories, sugar or sweeteners!

Available in: Raspberry, Cucumber and Lemon

KARMA ORGANIC (300ml)

\$4.50

Made of real organic and fair-trade ingredients, these refreshing fizzy drinks are a delicious force for good.

Available in: Karma Cola, Lemmy Lemonade,  
Razza Pink Lemonade and Gingerella Ginger Beer

KARMA JUICE (300ml)

\$4.50

Proudly BioGro certified organic, contains no added sugar, GMOs, preservatives or artificial sweeteners

Available in: Orange, Apple, Guava & Passionfruit,  
Mango & Apple









# HUNGRY?

**WE LOOK FORWARD TO  
BRINGING OUR FOOD TRUCK  
TO YOUR NEXT EVENT!**

To book, contact Grace Turbott at:  
[foodtruck\\_sydney@ozharvest.org](mailto:foodtruck_sydney@ozharvest.org)

Scan the QR code to find out more



*Terms and Conditions apply*