



# fork & talk

## PRICING & DETAILS

### **Per Person:**

**2 selections \$25.00 + GST**

**3 selections \$36.00 + GST**

**4 selections \$46.00 + GST**

**5 selections \$55.00 + GST**

**6 selections \$64.00 + GST**

### **Packages - Per Person**

**2 canapes + 3 fork & talk \$44.00 + GST**

**3 canapes + 3 fork & talk \$48.00 + GST**

**4 canapes + 2 fork & talk \$40.00 + GST**

**Minimum of 20 guests for fork & talk functions.**

**An additional travel added for events outside of Ashburton.**

**An extra chef is required @ \$35 + GST, per hour for all fork & talk functions.**

**Prices do not include waiting staff. This is charged @ \$25.00 + GST per staff member, per hour (min 3 hours).**

**Kitchen Hire \$300 + GST for all Fork & Talk and Package Functions.**

**Deposit to secure date \$500, non-refundable if cancelled with 14 days of event.**

**All prices and menu items are subject to change and seasonal availability.**





# fork & talk menu

- ***Karaage Chicken - Japanese fried chicken, edamame, miso & ginger slaw, sriracha kewpie, toasted sesame seeds. (gf)***
- ***Twice Cooked Pork Belly – parsnip & thyme puree, baby carrots, apple cider & saffron aioli.***
- ***Thai Beef Soba Noodle Salad - coriander, basil, fresh lime, chilli. (gf,v)***
- ***Blue Cod – beer battered fillet, hand cut chips, trailer-made tartare, fresh lemon.***
- ***Mini Filet Mignon – wrapped in bacon, w/ roast garlic creamed potato, pinot noir & rosemary jus.***
- ***Lamb Shoulder – slow cooked, sumac, pomegranate & kumara salad, flat bread. (gf)***
- ***Buddha Bowl – Choose: Felafel OR Halloumi OR Tofu served w/ quinoa, chickpeas, seasonal vegetables, tahini dressing (gf,v)***

gf = gluten free or can be | v = vegetarian or can be



# street food style fork & talk

**SET MENU \$35 + GST**

- **Patatas Bravas – Oregano salted Roast potatoes topped w/ a spiced tomato sauce & aioli. (gf,v)**
- **Pork Belly Bao Bun w/ char siu, pickled vegetables, fresh coriander & crushed peanuts.**
- **Balinese Roti Roll – chicken pieces in a mild curry of lemongrass, coconut & served on fresh roti w/ asian salad & yoghurt riata. (gf)**
- **Tacos de Carnitas – pork shoulder slow cooked in orange & lime, served on an authentic corn tortilla w/ slaw, salsa verde, pico de gallo, lime & coriander (gf)**

gf = gluten free or can be | v = vegetarian or can be

