



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.





BOWLS \$17.50pp

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

1. Fried eggplant, crispy onion, tahini and Shatta (Middle Eastern hot sauce) (vg, df, gf)
2. Shawarma spiced mushrooms, house pickles, tahini, herbs (vg, df, gf)
3. Fried cauliflower, green tahini, house pickles, sesame crunch, harissa aioli (vg, df, gf)

PITAS \$16.50pp

Green pea falafel bites, dill tabouli, house pickles, tahini, toasted spices (vg)

Roasted cauliflower, tahini labneh, nori crunch, herb salad, pink pickles (vg)

XO eggplant, baby cos, radish, tahini yoghurt, fermented chilli sauce

Shawarma spiced mushroom, smoked labneh, cucumber, baby cos, crunchy pickles

Charred broccoli, almond muhammara, feta, herbs, malt pickles (vg)

ADD ON

Gluten free wraps +\$2.50



CLASSICS PACKAGE

BURGERS \$16.50pp

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

Grilled halloumi, vegan nduja, fennel slaw, aquafaba aioli

Harissa eggplant, green tahini, lettuce, crispy onion, house pickle (vg)

Spiced chickpea burger, feta, fermented green chilli sauce, smoked yoghurt

Crumbed tofu, curry spiced tomato jam, house pickles (vg)

ADD ON

Twice cooked spuds with special sauce +\$3.50

Gluten free buns +\$2.50



CLASSICS PACKAGE

SALADS \$16.50pp

Green pea falafel bites, roast cauliflower, currants, miso almonds, herbed tahini (df, vg, gf)

Butternut with burnt honey glaze, red bolt lentil, curry spiced pepitas, smoked yoghurt dressing (gf)

Spiced roasted carrots, sesame almond crunch, herbed white beans, preserved lemon dressing (df, vg, gf)

Marinated chevre, spice roasted pita crisps, beets, quinoa, pomegranate dressing

ADD ON

Green pea falafel bites to any salad (nf, df, gf) +\$3.50

BREAKFAST \$13.50pp

Spiced scrambled tofu, baby spinach roll (vg)

Halloumi, spinach, spiced tomato chutney roll

Baked egg, aleppo chilli butter, labneh, charred greens roll

ADD ON

Juice For Good +\$4.00





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.
Choice of 3 hot or cold and
2 substantial canapes.



HOT

Yellow split pea fritters, preserved lime aioli (vg, df, gf)

Green pea falafel, almond tarator, fermented cues (vg, df, gf)

Labneh croquette, green chilli and beet ketchup

COLD

White bean dip, seeded lavosh, herb pesto, toasted cracked sesame (vg, df)

Padron peppers, Aleppo chilli potato crisps, parmesan cream (gf)

Zaalouk, pita crisps, parsley, macadamia crumb (vg, df)

Whipped chevre, radish, nori, puffed rice cracker (gf)

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

SUBSTANTIAL

Cabbage and kale rosti, almond muhammara, pickled roasted grapes

Grilled polenta, roasted mushroom medley, zhough, crispy buckwheat (gf)

Rice noodle, miso tahini, chickpea crunch, vegan XO (vg)

Tostada with macadamia mole, pickled onions, queso fresco (gf)

SLIDERS (SUBSTANTIAL)

Shawarma spiced mushroom, lettuce, white bean hummus, chilli crisp

Grilled Halloumi, vegan nduja, fennel slaw, aquafaba aioli

Harissa eggplant, green tahini, lettuce, crispy onion and house pickle

Crumbed Tofu, curry spiced tomato jam, house pickles

Spiced chickpea burger, feta, fermented green chilli sauce, smoked yoghurt

SWEETIES

Mandarin poppy seed loaf, crushed toasted seeds, lemon gel, fennel fronds

Ricotta, almond and lemon cake, mascarpone, miso almonds (gf)

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







DELIVERED CATERING

Minimum order 10 portions of each item

MORNING TEA

Chia pudding, fruit, toasted crunch (nf, vg)	\$8.50
House made muesli with cinnamon, orange spice, yoghurt	\$6.00
Seasonal fruit bowl (vg)	\$7.00
Chocolate banana bread, mascarpone	\$6.00
Mandarin poppy seed loaf, toasted seeds, lemon, fennel fronds	\$6.00
Ricotta, almond and lemon cake	\$6.00
Kuku sabzi (Israeli frittata), greens, smoked labneh, barberry (gf)	\$6.00



DELIVERED CATERING

3 platters comfortably feeds 10 people.

LUNCH SHARE PLATTERS

Tart of spinach, zucchini, feta and zaatar in rustic sour cream pastry (1 tart 10 portions)	\$60.00
Tart of butternut squash, miso, white bean and fresh herbs in sour cream pastry (1 tart 10 portions)	\$60.00
Butternut with burnt honey glaze, red bolt lentil, curry spiced pepitas, smoked yoghurt (gf)	\$75.00
Spiced roasted carrots, sesame almond crunch, white bean hummus, preserved lemon dressing (vg, gf)	\$75.00
Green pea falafel bites, roast cauliflower, currants, miso almonds, herbed tahini (vg, df, gf)	\$90.00
Zucchini and tomato loaf with smoked labneh (1 loaf 10 slices)	\$50.00



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

Fried eggplant, crispy onion, tahini and shatta (Middle Eastern hot sauce) (vg, df, gf)	\$90.00
Shawarma spiced mushrooms, house pickles, tahini, herbs (vg, df, gf)	\$90.00
Fried cauliflower, green tahini, house pickles, sesame crunch, harissa aioli (vg, df, gf)	\$90.00



DELIVERED CATERING

WRAPS & ROLLS (Baalbek bread / crusty rolls)

Miso pumpkin, cashew cream, charred greens salsa, spiced sesame crunch (vg)	\$13.50
Red lentil kofte, lemon feta, leafy greens, pomegranate glaze	\$13.50
Roasted cauliflower, tahini labneh, nori crunch, herb salad, pink pickles	\$14.50
XO eggplant, baby cos, radish, tahini, fermented chilli sauce (vg)	\$14.50
Shawarma spiced mushroom, smoked labneh, cucumber, baby cos, crunchy pickles	\$14.50
Charred broccoli, almond muhammara, feta, herbs, malt pickles	\$14.50
Baked egg roll, aleppo chilli butter, labneh and charred greens	\$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!

JUICE FOR GOOD ORANGE JUICE (300ml)	\$4.00
Made from beautifully blemished oranges that are no-so-perfect on the outside but perfect on the inside.	

DASH SPARKLING WATER (300ml) \$3.00

These delicious sparkling waters are made with real, wonky fruit and Australian spring water with no calories, sugar or sweeteners!

Available in: Raspberry, Cucumber and Lemon

KARMA ORGANIC (300ml) \$4.00

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







HUNGRY?

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

To book, contact Grace Turbott at:
foodtruck_syd@ozharvest.org

Terms and Conditions apply