



OZHARVEST
CATERING &
FOOD
TRUCK

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 incredible chefs create gourmet food based on our zero-waste philosophy! Some elements on our menu are made using rescued produce - food that would otherwise gone to waste. We work with what is in season, in abundance and available through our food rescue operations to turn this quality food into delicious ingredients in our menus!

Put some purpose into your next event, knowing your guests will be served sustainably sourced meals, and every booking supports OzHarvest to deliver nourishing lunch services for one of the communities we support.

Thank you for helping us to Nourish our Country!





COMMUNITY IMPACT

OzHarvest Catering made a big impact in FY24-5!



6,730

Community meals served



41

Free community events

NOURISHING COMMUNITIES

BB

My clients are here for many months. They're broken confused, hurt and live rough. Having the Food Truck come in for the day puts a smile on people's faces. There are always conversations going on for days afterwards about community and volunteering, friendship, support, warmth and compassion.

-Jeven Sayer,
Chef & Vocational Educator at WHOS Rozelle





CLASSIC MENU

Select any two dishes

BURGERS \$19.50pp

Pulled harissa mushroom, crispy battered onion ring, lettuce, herb aioli (VG, NF)

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

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

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

ADD ON

Twice cooked potatoes with special sauce (VG, NF, GF) +\$4

Gluten Free available upon request

MEZZE BOWLS \$19.50pp

(all dishes come with zaatar pita crisps)

Shawarma field mushroom, jewelled rice pilaf, herb salad, labne

Handmade Impossible kibbe, pine nut, hummus, jewelled rice pilaf, pickles (VG)

Grilled halloumi, harissa sweet potato, marinated chickpeas and kale, pepitas (NF)

Tomato braised eggplant, herb rice, almonds, currants, tahini, pickles (VG)

Herb falafel bites, fried cauliflower, zaalouk, parsley salad, pickle, sesame crunch (VG, NF)

Gluten Free available upon request



CLASSIC MENU

PITAS \$19.50pp (made to order onsite with soft lebanese bread)

Herb falafel bites, rough tabouli, house pickles, tahini sauce, toasted spices (VG, NF, GFO)

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

Handmade impossible kibbe, lettuce, tomato, pickles, tahini (VG, NF, GFO)

Fable shawarma, smoked coconut yoghurt, rough tabouli, zhoug, sumac onion (VG, NF, GFO)

Gluten Free available upon request

BREAKFAST ROLLS \$15.50pp

Sabich: roasted eggplant, egg, amba sauce, chopped salad, tahini, pickles

Halloumi, spinach, spiced tomato chutney (NF)

ADD ON

Karma Organic Juice +\$5



CANAPE MENU

\$60 per person.

Choose either:

3 smalls and 2 substantial OR 6 small.

Extra smalls \$6 per piece



SMALLS

Zaatar pita crisp, hummus, spiced impossible mince, sunflower seeds (VG, NF, GFO)

Zaalouk, pita crisp, sesame crunch (VG, NF)

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

Cauliflower fritters, lemon aioli (GF, NF)

Kibbe, sunflower seeds, tahini (VG, NF, GFO)

Shanklish and labne bite, beet sauce (NF, GF)

Crispy silverbeet and fetta pastry (NF)

SUBSTANTIAL

Mini mezze - Tomato braised eggplant, herb rice, almonds, currants, tahini, pickles (VG, GF, NFO)

Mini mezze - Falafel, hummus, rough tabouli, pickles, zhoug (VG, NF, GFO)

Potato rosti, whipped feta, charred pepper salsa (GF, NF)

Pulled harissa mushroom, crispy onion, lettuce, herb aioli slider (NF)

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

Fable shawarma, smoked yoghurt, rough tabouli, zhoug, mini pita pocket (VG, NF)

SWEETIES

 Add on \$6 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)





BB

The food truck was a hit!
Everyone could not stop raving
about the food, it was so
delicious.

I will definitely keep OzHarvest
in mind when the next suitable
event arises.

Karina Carpinato
Operations Executive at BBC



CATERING PACKAGES

Serviced Hot Lunch

- OzHarvest service team to set up a lunch buffet, for your guests self service
- Station replenished throughout service
- Up to two hours of service
- Service team
- Plates and cutlery not included

- Available Monday-Friday
- Minimum spend \$750 (incl GST) + delivery fee

Delivered Catering

- Your selection delivered to your location
- Compostable catering trays, + plates, cutlery available

- Available Monday-Friday
- Minimum spend \$750 (incl GST) + delivery fee

Kitchen Takeovers

Celebrate a special day with an OzHarvest Kitchen Takeover! Ask us to put on a hot meal for your entire team from your onsite kitchen. Ask us for more details.



SERVICED HOT LUNCH

\$50 per person + delivery

PUMPKIN LASAGNE

- Lasagne with roast pumpkin, caramelised onion and béchamel sauce
- Greek Salad with Lettuce, tomato, cucumber, olives, feta
- Charred broccoli, red bolt lentil, curry spiced pepitas, red onion pickle, smoked yoghurt dressing
- Garlic bread

Gluten Free and Vegan upon request

EGGPLANT MOUSAKKA

- Moussaka with Roast eggplant, potato, chunky tomato, lentils, plant based meat, bechamel sauce
- Greek Salad with Lettuce, Tomato, Cucumber, Olives, Feta
- Charred broccoli, curry spiced pepitas, red onion pickle, smoked cocnut yoghurt dressing
- Garlic Bread

Gluten Free and Vegan upon request

MIDDLE EASTERN FEAST (VG)

- Jewelled pilaf rice, toasted nuts, dried fruit and pomegranate
- Braised eggplant
- Tabouli salad
- Creamy hummus
- Pickles
- Zhoog
- Lebanese flat bread

Gluten free upon request

GRILLED KOFTA BOWLS

- Grilled impossible kofta
- Sweet potato salad with grilled halloumi, kale and onion
- Za-atar crisped flatbreads
- Smokey eggplant and tomato dip
- Mesclun salad, heirloom tomatoes, lemon and olive oil

Gluten Free and Vegan upon request



DELIVERED CATERING

Minimum order 20 portions of each item

MORNING + AFTERNOON TEA

Spotty banana choc chia pudding, raspberries, toasted crunch (VG, GF, NF)	\$7.50
Spiced maple muesli, berries and coconut yoghurt (VG)	\$6.50
Seasonal fruit bowl (NF, GF, VG)	\$7.50
Pepita, apricot and dark chocolate muesli bar (VG)	\$6.50
Olive, halloumi and rosemary loaf (NF)	\$7.00
Sesame za'atar scrolls (VG, NF)	\$7.50
Silverbeet and feta fatayer (NF)	\$7.50
Zucchini, pine nut and halloumi slice (GF)	\$7.00
Seasonal savoury muffin (NF)	\$6.00
Seasonal sweet muffin (NF)	\$6.00
Rescued fruit jam slice (NF)	\$6.00
Dark chocolate, olive oil and tahini cookie (NF, VG)	\$6.00
Whole orange, almond and cardamom cake, mascarpone (GF, VGO)	\$6.50
Raspberry, rose and coconut cake (VG, NF)	\$6.50



DELIVERED CATERING

3 platters comfortably feeds 10 people.

SHARE PLATTERS

Flaky sour cream pastry tarts with grilled zucchini, creamy feta and ricotta, spinach and zaatar (12 portions) (NF) \$75.00

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Harissa sweet potato, feta, marinated chickpeas and kale, pepitas (NFO, GFO, VGO) \$80.00

Sesame pumpkin, pearl cous cous, green olive tapenade, cashew cream, mint (NFO, GFO, VGO) \$80.00

Marinated roast peppers, sweet red onion, polenta, charred green salsa, ricotta, almonds (NFO, GFO, VGO) \$80.00

Jewelled pilaf rice, toasted nuts, dried fruit and pomegranate with your choice of:

- Za'atar roasted eggplant, creamy tahini, zhoug, house pickles, sesame crunch (VG, GF) \$90.00
- Roast cauliflower, house pickles, zaalouk, smoked coconut yoghurt, herbs (VG, GF) \$90.00



ADD ON (minimum 20 pieces each)

- Impossible Kibbe (VG, NF) +\$5
- Silverbeet and feta fatayer (NF) +\$7.5
- Herb and sesame Falafel (GF, VG, NF) +\$4
- Fresh Lebanese bread (VG, NF) +\$2



DELIVERED CATERING

WRAPS

Minimum order 20 of each item

Sesame butternut, cashew cream, green olive tapenade, herb salad (GFO) \$15.50

Red lentil kofte, feta, sweet red onion, leafy greens (NF, GFO) \$15.50

Herb falafel, creamy tahini, tomato, shredded iceberg, mild pickled chilli relish (VG, NF) \$15.50

Harissa eggplant, baby cos, radish, tahini yoghurt, fermented chilli sauce (NF, GFO) \$15.50

Gluten Free available upon request



DRINKS PACKAGE

Add refreshing chilled drinks to your meals! Choose one range.

Oh! LemonAid (375ml) \$5.00
 A product with purpose brought to you by OzHarvest Ventures, made with rescued lemons.
 Available in: natural sparkling lemon, lemon-ginger twist, lemon-strawberry splash.

Dash Sparkling Water (300ml) \$5.00
 Made with real, wonky fruit and Australian spring water – with no calories, sugar or sweeteners.
 Available in: raspberry, peach or lime.

Beloka Water (330ml) \$4.00
 Available in: Still and Sparkling

Karma Organic Juice (300ml) \$5.00
 Real organic & fair trade juice.
 Available in orange-apple-mango.

Kakadu Kitchen x OzHarvest Conscious Drink (750ml) \$30.00
 Crafted with purpose from rescued blueberries, native lemongrass & saltbush.
 Minimum order 6pk.





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



HUNGRY?

**WE LOOK FORWARD TO
CATERING YOUR NEXT EVENT!**

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

Scan the QR code to find out more



Terms and Conditions apply