

Tasting Room Menu

NAME & NUMBER		
DATE/ TIME/ NUMBER OF GUEST		
SPECIAL REQUEST (ALLERGIES)		
TASTING ROOM MENU Person Menu (TBC)		
	TASTING ROOM MENU ITEMS (Includes all items below)	FOOD \$600/HEAD DRINK \$350/HEAD
STARTERS		
	AI PASTOR Hickory & Oak Smoked Pulled Pork & homemade bacon, marinated in orange & chili, grilled pineapple salsa TACO DE BERENJENA (V) Guacamole, fried eggplant & bird chili, Asian black strap molasses, fresh thai chili, cilantro, shallot TIRITAS PESCADO Hickory smoked salmon, shaved white onion, lime juice, pepper, salt, fresh chilies, cilantro	
THE PIT (served family style)		
	TEXAS BRISKET White oak smoked Texas brisket, rubbed with peppercorn and kosher salt, finished with Alabama white, served with homemade kimchi, pickles and shaved white onion. HOT CHICKEN Hickory smoked chicken, battered and fried, Cajun spice, maple syrup and homemade hot sauce.	
SIDES		
	KAYSER SÖZE (V) Grilled romaine and Napa cabbage pickled white anchovy, parmesan, boiled egg.	
	GRILLED STREET CORN (V) Yuzu miso glaze, katsubushi	
	CHEETO MAC N CHEESE (V) Three cheese sauce, fresh cracked black pepper	
DESSERTS		
	BOURBON PEACH PAVY (V) Bourbon pickled peach, fresh berries, homemade pavlova, Eton's mess, fresh whipped cream	

DRINK PACKAGE \$350/PERSON (2HRS) (\$450 3HRS) (Additional guest pay per/head, to be consumed on site, all guest must get the package)		
AMOUNT	BEVERAGE	
	HOUSE TEQUILA	
	HOUSE VODKA	
	HOUSE WINE RED/WHITE/ROSE/PROSECCO	

4L	YUZU SHISO MIXER	
FREE FLOW	SAPPORO	
FREE FLOW	COKE / ZERO/ SPRITE / SODA/ TONIC	

Terms & Conditions Minimum order value: is \$13000.
 For Public Holiday and key dates minimum order \$15 000, and order between \$10000- \$13000 are subject to Chef's Fee of \$2000.
 Order cut off time: 3 days before the actual event.

Ordering and payment: 50% deposit is required upon confirmation to secure availability of chosen time and date. The remaining balance is due, cleared in our bank account, 3 full working days before the event date to cover preparation of ingredients. Failure to make these payments on time may affect our ability to provide the service/food advertised. In event of late payment, we shall do our best for you but we reserve the right to make changes to your menu without notice.

Other charges: \$150-per-flight stair charge for carrying of food and equipment to any venue without elevator access. Please inform us if there are stairs or other delivery challenges so we can arrange the appropriate manpower. If parking is not available at the venue please inform us before the event, parking charges may be applicable in this instance.

Payment by bank or ATM transfer is free, a 5% transaction charge will be added to payments via credit card.

Equipment and Staff: Waiting / Bar staff also available at \$175/hour (min. 4 hours). If you require china serving platters / plates or drinks packages please enquire for a quotation. Other terms: Substitutions may be available upon request.

We reserve the right to make substitutions to menu items without notice, based on seasonal availability. Any change of date within 3 days of the event will result in incurred costs depending on the amount of perishable food already prepared and cost incurred up to 100%.

Please ensure that you provide a contact name and number of the person who will be at the event address to allow access for the chef. Please note the contact person will need to be available between 60- 90 minutes before the start of the event, exact arrival time to be confirmed before the event start date.

Cancellation: any total cancellation will result in forfeit of amounts already paid, or amounts that have become due as per the payment schedule above