

A close-up photograph of a stack of sliced brisket on a wooden cutting board. The meat is sliced into thin, horizontal pieces, showing a dark, charred exterior and a reddish-pink interior. A sprig of green herb is visible in the upper left corner. The background is a light-colored wooden surface.

**LET'S
FEAST.**

BURN CITY
SMOKERS



FOOD IS AT THE HEART OF EVERY GREAT CELEBRATION. THE RITUAL OF PREPARING, COOKING AND SERVING FOOD TO HUNGRY FRIENDS, FAMILY OR STRANGERS PUTS LOVE IN OUR HEARTS AND FIRE IN OUR BELLIES. AT BURN CITY SMOKERS, WE TREAT FOOD AS AN ART FORM AND OUR PASSION IS SHARING THIS EXPERIENCE.

CHEERS

STEVE & RAPHAEL





OUT & ABOUT.

- WHETHER WE'RE AT MARKETS, MUSIC
- FESTIVALS, BIRTHDAY PARTIES,
- OR YOUR NEXT CORPORATE EVENT,
- WE PROMISE SLOW FOOD SERVED FAST.
- WE CAN DISH UP A FULL SOUTHERN STYLE
- BBQ FEAST OR A CREATE A MENU TO SUIT
- YOUR INDIVIDUAL TASTES OR THEME.



WE DO.

WEDDINGS

WHEN THE BIG DAY ARRIVES, YOU WANT TO IMPRESS. AND WHAT BETTER WAY THAN DELICIOUS FOOD, WITH ALL YOUR FAVOURITE FLAVOURS. SERVED AS SHARING FEAST OR AS A BUFFET SPREAD, COMPLETE WITH ALL THE TRIMMINGS. YOUR GUESTS WILL REMEMBER BURN CITY SMOKERS FLAVOURS LONG AFTER THE EVENT.

CORPORATE

FROM WORK FUNCTIONS TO CHRISTMAS PARTIES, WE BRING FLAVOUR AND FLAIR TO ANY OCCASION. WE HAVE MASTERED THE ART OF SMOKING WITH WOOD, COMBINING ANCIENT TECHNIQUES WITH MODERN FLAVOURS AND STYLE. OUR MENUS CAN BE TAILORED TO SUIT ANY EVENT WITH THE VISUAL THEATRE AND MOUTH-WATERING AROMAS BURN CITY SMOKERS ARE FAMOUS FOR.

PLEASE CONTACT US DIRECTLY FOR OUR CORPORATE MID-WEEK MENU'S AND PRICING

LET'S GET
FIRED UP

STAND UP AND CASUAL
\$3000 MINIMUM OR \$43 PER HEAD

CHOICE OF **Two Meats** AND **Three Sides**, COMES WITH HOUSE
MADE PICKLES AND CONDIMENTS.
PRESENTED ON A BEAUTIFUL LONG WOODEN TABLE; WITH OUR CHEFS
CARVING THE MEAT FRESH TO ORDER RIGHT OFF THE SMOKER IN
FRONT OF YOUR GUESTS

SIT DOWN AND SHARING
\$3500 MINIMUM OR \$53 PER HEAD

CHOICE OF **Two Meats** AND **Three Sides**, COMES WITH HOUSE
MADE PICKLES AND CONDIMENTS AND SERVED ON LARGE PLATTERS
FOR ALL TO SHARE AT THE TABLE

PLEASE CHOOSE FROM THE SELECTION BELOW

MEATS

- BBQ WHOLE CHICKEN
FREE RANGE IN A TANGY HERB & SPICE RUB
- 14HR SMOKED BEEF BRISKET
WITH A TEXAS STYLE SALT & PEPPER RUB
- 9HR SMOKED PORK SHOULDER
WESTERN PLAINS FREE RANGE PULLED PORK
- SMOKED CHEESE KRANSKY
BE CHEEKY & ADD AS AN EXTRA MEAT FOR \$2 PER PERSON

PREMIUM MEAT

- 9HR SMOKED LAMB SHOULDER \$4 PER HEAD SUPPLEMENT
WITH OREGANO & LEMON RUB
- BEEF SHORT RIB \$9 PER HEAD SUPPLEMENT
GRASS FED, SALT & PEPPER RUB
- PORK BABY BACK RIBS \$8 PER HEAD SUPPLEMENT
CHIPOTLE GLAZE
- SPATCHCOCK \$5 PER HEAD SUPPLEMENT
LEMON MYRTLE MARINADE
- DUCK LEG \$6 PER HEAD SUPPLEMENT
WITH A PLUM GLAZE
- SMOKED TROUT \$7 PER HEAD SUPPLEMENT
LIGHTLY CURED IN JUNIPER & CORIANDER,

SIDES

- LEAF SALAD
- ICEBERG & PEACH SALAD W/ TARRAGON DRESSING
- HERBY COLESLAW
- PEA, MINT & POTATO SALAD
- GRILLED CORN, CHIPOTLE & LIME BUTTER
- ROAST PUMPKIN , ROCKET, CHICKPEA W/ TAHINI DRESSING
- GREEN BEANS, BAKED IN TOMATO & LENTIL

PREMIUM SIDES

- ADDITIONAL \$2 PER ITEM PER HEAD
- ROAST ROOT VEGETABLES, HONEY & BUTTER
- BROCCOLI SALAD, LEMON, CAPERS, PARSLEY
- MAC N' FOUR CHEESE
- GRAIN SALAD, CHARRED CAULIFLOWER & CRANBERRY
- WATERMELON SALAD, MINT, FETA & LIME

VEGAN / VEGO SUPPLEMENT

CRUMBED & BAKED PORTOBELLO MUSHROOM / SMOKED CAULIFLOWER, ALMOND CREAM & PARSLEY

ICECREAM SANDWICH'S \$7.50 EACH

PEANUT BUTTER & SALTED CARAMEL / WHISKEY CARAMEL & MILK CHOCOLATE / CHERRY RIPE / LEMON MERINGUE PIE

SOMETHING FOR
EVERYONE
PRE-DINNER MENU



GRAZING TABLE

\$16 PER HEAD

A CURATED SELECTION OF CHARCUTERIE, CHEESES AND CONDIMENTS, IDEAL FOR POST CEREMONY, AND PRE DINNER DRINKS.

Selection of:

House made charcuterie, Victorian cheeses, Marinated vegetables, Freshly made Dips, Seasonal fruits, Dried fruit & nuts, Breads & condiments.

ROVING SNACKS

SKEWERS \$6 PER ITEM

Heirloom Cherry Tomato, Bocconcini, Basil (v)

Cheesy Polenta, Peppers, Ranch Dressing (v)

Popcorn Chicken, Smoked Garlic Aioli

Cheese Kransky, Jalapeno, Cocktail Onion

SLIDERS \$7 PER ITEM

14hr Smoked Beef Brisket
bbq sauce, mustard, pickle

10hr Smoked Pork Shoulder
bbq sauce, charred pineapple

Smoked Mushroom (v)
portobello, bbq sauce, chimichiri

OTHER SNACKS \$6 PER ITEM

Smoked Trout
cottage cheese, dill, ritz cracker

Curried Egg
chive, crispy chicken skin

Mini Baked Potato (v)
sour cream, crispy caper

TALK TO US DIRECTLY FOR OUR STAND ALONE
SNACK PACKAGES



• ROLL IN THE
• **FOOD TRUCK**
• FOR THAT PARTY 'FESTIVAL' VIBE

**\$30 PER GUEST OR \$3000 MINIMUM SPEND
(CHOICE OF 2 BURGERS)**

SERVED WITH FRIES AND SELECTION OF CONDIMENTS.

PACK INCLUDES ADDITIONAL VEGO OPTION

MENU

- **BRISKET BURGER**
14HR SMOKED BEEF BRISKET, BBQ SAUCE, MUSTARD & PICKLES
- **PULLED PORK ROLL**
10HR SMOKED FREE RANGE PORK SHOULDER, BBQ SAUCE, CHIPOTLE
MAYO & SLAW
- **BBQ CHICKEN ROLL**
SMOKED CHICKEN, BBQ SAUCE, RANCH & ICEBERG
- **EGGPLANT BURGER**



FOOD TRUCK PACKAGE AVAILIABLE IN METRO MELBOURNE ONLY

THIS PACKAGE IS INCLUSIVE OF ALL STAFF AND TRAVEL CHARGES

DO IT YOURSELF!

BBQ TO YOUR DOOR

FROM BIRTHDAYS TO BAR MITZVAHS, BBQ TO YOUR DOOR IS AFFORDABLE AND A SIMPLE WAY TO CATER YOUR SPECIAL OCCASIONS AT HOME.

PERFECT FOR PARTIES OF 15 TO 50 PEOPLE, SIMPLY ORDER THROUGH OUR WEBSITE AND WE WILL SMOKE UP A PARTY PACK FOR YOU, WRAP IT UP AND DELIVER IT TO YOUR DOOR.

JUST HEAT IT, SERVE IT, AND EAT IT!

[CLICK HERE FOR MORE INFORMATION](#)



HOW IT WORKS

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01

MEET YOUR MEAT

Pick out your favourite meats, vegetables, sides, sauces and extras.



02

HEAT YOUR MEAT

We'll prep your feast and bring it to your door. Just heat it when you're ready.



03

EAT YOUR MEAT

Plate it, serve it, and share it with the people you love.



LET'S DO THIS

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WEB www.burncitysmokers.com.au

LET'S GET SOCIAL

 [burncitysmokers](https://www.facebook.com/burncitysmokers)

 [@burncitysmokers](https://www.instagram.com/burncitysmokers)

BORING STUFF

- All events include a food service time of 1.5 hours.
- Staff are an additional charge - staff number depend on the size and complexity of the event
Wait/Service Staff - \$35 per hour
Chef's - \$45 per hour
- Travel is charged after 20kms from Melbourne CBD, this is charged at \$1.40 per KM.
- As a standard food is served in disposable biodegradable packaging. Crockery & Cutlery is available at an additional hire charge, please contact for further details.