



*WEDDING MENU 2021-22*





Digging For Fire BBQ have been on the road since 2012 serving up a blend of original slow cooked smokey meats, veg and salads with focus on authentic street food using free range and ethically sourced ingredients.

Since 2012 we have been on board with the bridal party to provide a memorable and enjoyable catering experience with our cheerful crew serving from our colourful food truck.

Dave and his team have now looked after the catering at hundreds of Weddings and major events all over Victoria and we have focused our weekends on arriving with our mobile restaurant on wheels at your Wedding!

*THIS OUR MENU FOR 2021/22 AND WE LOOK FORWARD TO MEETING YOU ALL.*



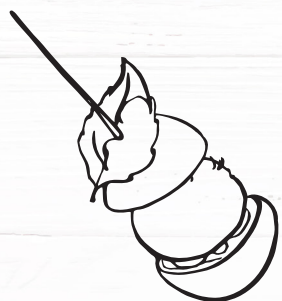


## CANAPES

.....



- 1 **SPICED CHICKEN WINGS**, piperade, chipotle mayo (gf,df)
- 2 **THREE CHEESE & SPINACH ARANCINI**, lime mayo (veg)
- 3 **SAFFRON TOASTED CORN**, tomato and pumpkin croquettes, paprika mayo (veg)
- 4 **CAULIFLOWER PAKORA**, Kalonji & Besan Batter (v/gf/df)
- 5 **GRILLED LAMB KOFTAS**, mint yoghurt, pepitas (gf/df available)
- 6 **SICILIAN BEEF & PORK MEATBALLS**, parsley & lemon (gf/df available)
- 7 **PATATAS BRAVAS**: Paprika spiked fried potato, sour cream (veg/df available)
- 8 **HAWAIIAN GRILLED PINEAPPLE**, mayo, chilli sea salt (veg/df)
- 9 **FELAFEL**, tahini, dukkah, pickles, pomegranate (v/gf/df)
- 10 **SNAPPER CEVICHE**, grapefruit, cucumber, lemon and lime (gf/df)
- 11 **YACHT STYLE PRAWN COCKTAIL IN A DIXIE CUP**, Marie Rose sauce(gf/df)

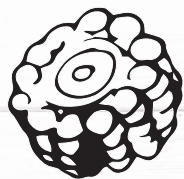




## MAINS

---

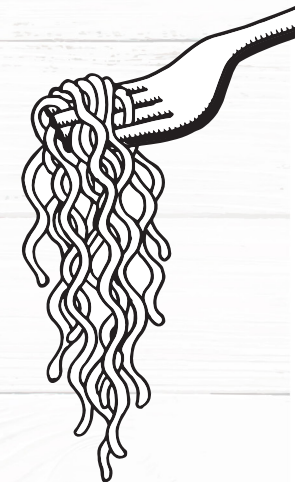
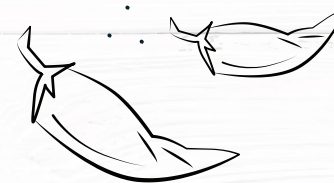
- 1 **12 HR PULLED PORK,**  
pineapple and chilli relish, lime mayo (df/gf)
- 2 **BBQ CHILLI CHICKEN,**  
Damo's harissa, fennel yoghurt (df/gf)
- 3 **14 HR BEEF BRISKET,**  
bread and butter pickles, mustard (df/gf)
- 4 **SPICED GOAT CURRY,**  
cucumber and mint raita (df/gf)
- 5 **GREEN COCONUT CURRY,**  
roasted spices, green bean, chick pea, chilli (v/df/df)
- 6 **7 SPICE MUSHROOM,**  
charred broccoli, toasted sesame dressing (v/df/gf)
- 7 **GRILLED PUMPKIN,**  
refried red beans, queso fresco, pickled chilli (gf/df)
- 8 **BUCKWHEAT SOBA NOODLE,**  
Seaweed, Tempura Cauliflower, Dashi (v/df)



## SALADS / SIDES

---

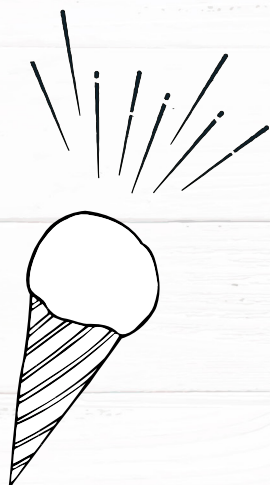
- 1 **BIG COUS COUS,**  
spinach and pepitas (v/df)
- 2 **SUPER: MIXED RICE,**  
quinoa, pumpkin, seasonal greens (v/gf/df)
- 3 **SLAW: SHAVED CABBAGE,**  
coriander & mint, apple cider dressing (v/gf/df)
- 4 **POTATO,**  
spring onion, lemon, yoghurt (veg/gf)
- 5 **GRILLED CORN ON THE COB,**  
sea salt, butter (veg/gf/df possible)
- 6 **FATTOUSH, TOASTED PITA,**  
parsley, radish, tomato, capsicum, lemon (veg/df)





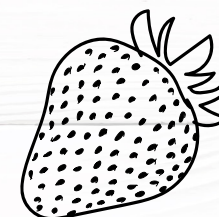
## DESSERTS AND OTHER THINGS!

.....



### *CHOC TOPS*

Old school classic movie style choc tops, original flavours, can't be topped  
\$6pp



### *ANTIPASTO GRAZING PLATTERS*

Yarra Valley Cheeses, cold meats, dips, fruit, salads,  
crackers and warm little bread rolls  
\$20 pp



A popular choice for before the catering begins, we can arrange this for you too.







## PACKAGES

---

### *CLASSIC WEDDING MENU*

**3 canapes + 3 mains (2 meat/1 veg) + 3 salads/sides \$62 (+gst)**

Designed for the classic Wedding and for when you are providing a course yourself, such as a grazing table. You may like to add on the dessert option here.

### *DELUXE WEDDING MENU*

**4 canapes + 4 mains (2 meat/2 veg) + 4 salads/sides \$77 (+gst)**

Designed for the more substantial mix of canapes and mains.

### *PLATINUM*

**6 canapes, 3 mains, 3 salads/sides, choc tops and icy pops \$90 (+gst)**

Sit back and relax for a serious feast.

---

25% deposit upon confirmation of booking.

Balance 10 days prior to the Wedding along with numbers and dietary requirements.

Deposits are non refundable.

Covid lockdown cancellations; Refunds are available if postponing is not possible.





## HOW IT ALL WORKS/F.A.Q

.....

### **How does it work?**

We arrive in the truck and plug into a standard 10 amp socket an hour before the first food is served. We prefer to arrive prior to the Ceremony and be in place with minimal impact to your running sheet.

DFFBBQ bring biodegradable plates, cutlery, napkins, platters and the staff to serve the food, and are happy to serve food using your plates and cutlery if you prefer.

We stay for as long as needed, generally arriving at 3pm to set up and leaving around 9pm once all the food has been served. We are always happy to work in with your times.

### **How are the canapes served?**

Canapes are served by us on platters with our uniformed staff walking around as a cocktail service.

We provide the platters and napkins and clean up as we go.

### **And the mains?**

We set up a beautiful Mains/Buffer Table with platters, salads, bowls and condiments and your guests serve themselves with us assisting.

We can provide the tables and black table cloths and the buffet table measures 3.6m long.

Let us know if you are providing the tables and table cloths.

### **Can we have individual banquet platters on each table rather than the buffet?**

This has become a popular choice at Weddings.

Our set up has always been that we are a food truck doing fine catering at a reasonable and approachable price, rather than a catering company where a large part of the price covers staff, linen and platters.

We are more about giving you great food rather than starched linen.

We can accommodate a request to provide individual banquet platters rather than the Buffet and would use biodegradable platters with serving utensils on the table.

As this requires extra staff and more food served than with the Buffet there is a \$15 surcharge per person.

### **Covid distancing?**

We work to the up to date requirements as set by the Government and will have a Covid Safe program applied to our operation.

### **Does DFFBBQ provide plates?**

DFFBBQ bring biodegradable plates, cutlery, napkins, platters and the staff to serve the food, and are happy to serve food using your plates and cutlery if you prefer.

We would normally clear some of our biodegradable plates.

If you require us to clear and rinse the hired plates and cutlery there would be a fee to cover the extra time and staffing

### **Travel fee?**

We are based in the beautiful Dandenong Ranges in the Yarra Valley in Upwey, 3158.

First hour of driving from Upwey is covered by us and after that we charge a small travel fee to cover petrol and staff time of \$100 per hour.

For example, for us to come to Daylesford is a 5 hour round trip so the charge would \$400.

For Healesville there wouldn't be a charge.





## HOW IT ALL WORKS/F.A.Q

.....

### **How far will you travel?**

We have been all over Victoria in our truck and one memorable trip up to Byron Bay for Splendour in the Grass Festival!

We are prepared to travel long distances when it is a larger Wedding with one of the more comprehensive menu's chosen for example 150 guests on the Deluxe package.

### **Any other charges?**

Other than the travel fee the price for each menu is inclusive of everything (staff, packaging, service, food). The only additions are travel and optional add ons. Menu prices are exclusive of gst

### **Minimum spend?**

As we concentrate on one Wedding on a given day we would generally take a booking of where there were enough guests to reach a minimum spend of \$5000.

### **Photos of the day**

So many beautiful photos in lovely locations across Victoria!

If it's ok with you we would like to sometimes use photos we take at the Weddings we do for publicity and social media.

We are always respectful and usually do pictures of locations and food. If there are people in the shots we tend to blur the faces.

If you would prefer us not to then we would not take or use pictures of your day.

### **Can i choose another menu like the truck or function menu?**

We have carefully created the Wedding Menu's with the particular nature of Weddings at the forefront.

It's a very big day with lots of guests over a long period of time so we have catered for the right amount of food served at the best time to slip harmoniously into the smooth running of a memorable and wonderful event.

So we only ever do the Wedding Menu at Weddings for this reason.

### **I've booked serveral trucks for a festival style wedding. Do you do this?**

As we have a broad menu and the capability to do several courses and styles we would generally take care of the catering for the day as the solo truck.

On occasion we do pair up with other truck buddies though not so much.

### **Can you guys cut the cake please?**

We can do this for you and would charge a small fee to cover the plates and cutlery.

We are happy to do this for you, (after all we are the ones with the knives and chopping boards) although it would also depend on when you would like this done.

We generally pack up when the Mains go out and leave before speeches.

If we are staying around for 1-2 hours to cut the cake we would have to say we can't.

If it is at a reasonable time then we are happy to help out with the cake.





Fantastic catering - can't recommend enough! Dave and his team served up some delicious food for our 70 wedding guests (all who mentioned how great the food was). Excellent portions and a delight to deal with- can't wait for the next time I can hire them! — *Laura Hannan-Smith, Feb 2018*

*I just wanted to say a huge thank you for catering our wedding recently. The food was incredible (as we knew it would be). But the quantity that was served and the quality of all of it was so damn good. We've had so many compliments on it.*

*Your staff were super lovely. I'm not sure of the lady who was manning the buffet when I went up but she was wonderful and let me know plates of canapes had been put aside for me and Case (which we never ended up eating) and to let her know if she could help with anything.*

*From the minute I received your email I had a good feeling and from start to finish you've been so fabulous to deal with. Anyway, I just wanted to say thank you and I'll make sure to share all this in a more public forum somewhere.*

— *Zoe & Case, March 2018*