

SPITSHACK

FIRE FRESH FOOD

CATERING

Spit Shack is pleased to offer various Catering options for your function.



OPTION 1

SPIT ROAST ROLLS

PORK CLASSIC ROLLS

NULL& (Spit Roast Pork/Gravy/ Apple/Crackling)

6 INCH: \$10.50 12 INCH: \$15.90

Discounts apply for bulk orders over 50

LAMB CLASSIC ROLLS

(Spit Roast Lamb/Gravy/ Mint Jelly)

6 INCH: \$10.90 12 INCH: \$16.90

OPTION 2

SPIT ROAST PORK OR LAMB PER KILO We cook the Spit Roast Pork/Lamb 4 – 6 hours before your event. It is then sliced or pulled and packed in foil trays. It is pure meat – no fat and no bones. Please note that a kg of pure meat can feed 2 -3 people comfortably.

SPIT ROAST PORK:

\$44 per kg

SPIT ROAST LAMB:

\$<mark>48</mark> per kg



OPTION 3

WHOLE SPIT ROAST WHOLE SPIT ROAST LAMB (BETWEEN 14 - 20 KG)

PRICE: \$550

WHOLE SPIT ROAST SUCKLING PIG (BETWEEN 14 — 20 KG)

PRICE: **\$750**

WHOLE SPIT ROAST LAMBS/SUCKLING PIGS COOKED ON-SITE.

We come to you with all the equipment and start the fire and cook for your event. Enjoy the fire and the theatre as we then slice and serve direct to plate.

PRICE: \$50 PER HEAD MINIMUM OF 50 GUESTS

EXTRAS

FRESH COLESLAW Tub of Spit Shack home made fresh Coleslaw (secret recipe that

is over 40 years old)

BREAD ROLLS Our famous recipe that is baked every morning

GRAVY Tub of our famous gravy

AJVAR

CEVAPI

\$20 PER LARGE TUB (FEEDS 20)

(FEED8 20)

\$1 FOR A 6 INCH ROLL

\$25 (FEEDS 20)

\$15 PER 680G JAR

590 BOX OF 48 CEVAPI

Home made to a 300 year old recipe from Croatia. We don't cook them as they need to be eaten immediately. We do however, sell them fresh so that you can whip them up on the BBQ.

ORDERS

Please call 1300 726 556 or email mitchell@spitshack.com.au Orders need to be made at least 2 days before event.

Deposit required via cash/EFTPOS or credit card over the phone.

www.spitshack.com.au