



SPIT SHACK®

FIRE ■ FRESH ■ FOOD

CATERING

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



OPTION 1

SPIT ROAST ROLLS

PORK CLASSIC ROLLS
(Spit Roast Pork/Gravy/Apple/Crackling)

SMALL: **\$11.00**
LARGE: **\$16.00**

LAMB CLASSIC ROLLS
(Spit Roast Lamb/Gravy/Mint Jelly)

SMALL: **\$11.00**
LARGE: **\$16.90**

Discounts apply for bulk orders over 50

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:
\$50 per kg

SPIT ROAST LAMB:
\$55 per kg



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OPTION 3

WHOLE SPIT ROAST

WHOLE SPIT ROAST LAMB
(BETWEEN 14 - 20 KG)

PRICE: **\$750**

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)

\$25 PER LARGE TUB
(FEEDS 20)

BREAD ROLLS Our famous recipe that is baked every morning

\$1 FOR A 6 INCH ROLL

GRAVY Tub of our famous gravy

\$25 (FEEDS 20)

AJVAR

\$15 PER 680G JAR

CEVAPI

\$96 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