



OZHARVEST

FOOD

TRUCK

SYDNEY

A LITTLE ABOUT OZHARVEST

OzHarvest is best known for our fleet of yellow vans, out and about in communities every day stopping good food from going to waste and delivering it to people in need.

We are constantly looking for new ways to innovate for social impact and our Food Truck is a great example of how we bring projects like this to life!



FOOD (TRUCK) FOR GOOD

Put some purpose into your next conference, knowing your guests will be served sustainably sourced meals and that every booking allows us to host a free community lunch for one of the charities we support!

Our team of incredible chefs create gourmet food based on our zero-waste philosophy! Everything on the catering menu is extremely delicious and 100% vegetarian to reflect where we are at in the world and help to protect our planet.

Food Truck bookings means you are helping us to 'Nourish our Country'. Thank you!





The OzHarvest Food Truck has a great impact on the estate. The community love the food and always say how good it is!”

Peter Akkermans
Community Change Coordinator
Housing Services, RedLink



[See the Food Truck in action!](#)



FOOD TRUCK PACKAGE

Choose either Classic or Canape menu

Our event package includes:

- Up to two hours of service
- Up to one hour travel time from our HQ in Alexandria to your location
- Chef & service team
- Resuable plates or compostable packaging and cutlery

Minimum spends (inc. GST):

\$1,980 Mon – Fri

\$2,250 Saturday

\$2,480 Sunday

Add ons (pricing upon request):

- Additional waitstaff
- Any leftovers will be packaged at the end and redistributed by our team to people in need.

Parking:

The Food Truck requires a legal parking space to be arranged for the duration of the event, plus one hour before and after confirmed service time for set up. Please allow for the truck dimensions: 2265W x 3240H x 7000L.

All menus are subject to change, due to stock, availability and seasonality.





CLASSIC MENU

Select any two dishes

BURGERS \$17.50pp

Shawarma spiced mushroom, lettuce, white bean hummus, chilli crisp (VG)

Grilled halloumi, vegan nduja, fennel slaw, aioli (NF)

Falafel burger, green tahini yoghurt, rough tabouli, house pickle (NF, VGO)

V2 Kofta burger, cheese, sumac onion, lettuce, house pickle, zhoug, aioli (NF, VGO)

ADD ON

Double roasted potatoes with special sauce (NF, VG, GF) +\$3.50

Gluten free buns from Precinct bakery +\$2.50

SALADS AND WARM BOWLS \$17.50pp

Green pea falafel bites, roast cauliflower, currants, miso almonds, herbed tahini (DF, GF, VG)

Burnt miso butternut, red bolt lentil, curry spiced pepitas, red onion pickle, smoked yoghurt dressing (GF, NF)

Spiced roasted carrots, feta, toasted burghul, spinach, sunflower and sesame dukkah, preserved lemon dressing (NF)

Warm aromatic rice and lentil pilaf, topped with caramelised onions, almonds and one of the following:

- Spiced eggplant, house pickles, creamy tahini, herbs, zhoug (GF, VG)
- Roast cauliflower, house pickles, sesame crunch, herbs, harissa aioli (GF, VG)





CLASSIC MENU

PITAS \$17.50pp (made to order onsite with saj bread)

Green pea falafel bites, rough tabouli, house pickles, tahini sauce, toasted spices (NF, VG)

Roasted cauliflower, aleppo pepper crunch, herb salad, zhoug, pink pickles (NF, VG)

Sabich - roasted eggplant, egg, amba sauce, chopped salad, tahini, pickles (NF, DF)

Fable plant-based shawarma, smoked eggplant yoghurt, rough tabouli, zhoug, sumac onion (NF)

ADD ON

Gluten free wraps from Precinct bakery +\$2.50

BREAKFAST ROLLS \$13.50pp

Scrambled tofu, cheese, spinach pesto (NF,DF)

Halloumi, spinach, spiced tomato chutney (NF)

Egg, charred greens, aleppo pepper butter, labneh (NF)

ADD ON

Karma Organic Juices +\$4.50





The bowls were perfect - tasty, filling and the right portion size. The feedback was overwhelmingly positive! The biodegradable lunch boxes and cutlery really resonated with all our crew and guests.”

Matt Leslie,
TED x Youth x Sydney



CANAPE MENU

\$50 per person.

Choose either:

3 smalls and 2 substantial OR 6 small.

Extras \$5 per piece



SMALLS

White bean dip, seeded lavosh, herb pesto, toasted cracked sesame (NF, VG)

Zaalouk, pita crisps, parsley, macadamia crumb, herb (VG)

Red lentil kofte, lemon feta, pomegranate, dill (NF)

Yellow split pea fritters, preserved lemon aioli (NF, GF, VG)

Green pea falafel, pepita tarator, pickled cues (NF, GF, VG)

Labne croquette, green chilli and beet sauce (NF)

Crispy silverbeet and fetta pastry (NF)

SUBSTANTIAL

Grilled polenta, roasted mushroom medley, zhoug, crispy buckwheat (GF, NF)

Rice noodle, miso tahini, chickpea crunch, vegan XO (GF, VG, NF)

Potato rosti, whipped feta and ricotta, charred pepper salsa (GF, NF)

Shawarma spiced mushroom, lettuce, white bean hummus, chilli crisp slider (NF, VG)

Grilled halloumi, vegan nduja, fennel slaw slider (NF)

Fable plant based shawarma, smoked eggplant yoghurt, rough tabouli, zhoug, mini pita pocket (NF, VGO)

SWEETIES Add on \$5 per canape selection

Chocolate, orange and jasmine slice with earl grey ganache (GF, NF)

Burnt butter and cardamom cake with sweet labneh and orange

Raspberry, rose and coconut cake (VG, NF)





“

We absolutely loved having OzHarvest cater our event, we received so many compliments about the food! It was a pleasure working with the team and the amazing volunteers.”

Georgia Danos,
JR Furniture



DRINKS PACKAGE

Add some refreshing, delicious, chilled drinks to your meals! Simply choose from one of the ranges below and we will provide a mix of options for you.

Life-changing LemonAid (375ml) \$5.00
A product with purpose brought to you by OzHarvest Ventures and Waste Transition Focus (WTF).
Available in: natural sparkling lemonade, natural sparkling lemonade with a rescued ginger twist.

Kakadu Kitchen x OzHarvest Conscious Drink (750ml) \$30.00
Crafted with purpose from rescued blueberries, native lemongrass & saltbush.
Minimum order 6pk.

Dash Sparkling Water (300ml) \$4.50
Made with real, wonky fruit and Australian spring water – with no calories, sugar or sweeteners.
Available in: raspberry, cucumber, lemon, mangoes, peaches.

Karma Organic (300ml) \$4.50
Real organic & fair trade ingredients.
Available in: Assorted Juices, Karma Cola, Razza Pink Lemonade and Gingerella Ginger beer.



ADD A LUNCH & LEARN!

Depending on your needs, we can tailor the session to cover specific topics from the OzHarvest story and our food rescue operations to our education programs and tips on fighting food waste!

A lunch & learn session is \$1,000 (GST free) and runs for 30 minutes to one hour. It's a fantastic opportunity to contribute a donation in addition to booking the Food Truck.





NO SPACE FOR A FOOD TRUCK...

...but still want delicious food delivered?

We've got you covered! We can deliver delicious catering to enjoy in your office or at a private location (service not included).

Minimum spend \$750 (incl GST) + delivery fee

+\$50 for up to 30 minutes from Alexandria - return

+\$100 for up to one hour from Alexandria - return

Over one hour pricing available upon request.





HUNGRY?

**WE LOOK FORWARD TO
CATERING YOUR NEXT EVENT!**

To book, contact Grace Turbott at:
foodtruck.sydney@ozharvest.org

Scan the QR code to find out more



Terms and Conditions apply