

JUDDER BAR *eats*

HAND-MADE
HAPPINESS

CATERING

WEDDINGS AND EVENTS



OUR STORY

GIVING FOOD IS RECEIVING JOY

Judder Bar Eats is a food trailer holding our combined passion for food and the dreams for our family.

After 5 years running a restaurant in Ascot Vale we left the hustle 'n' bustle of Melbourne to begin our family in Lyonville. Nestled near the Wombat State Forest and surrounded by amazing local produce our inspiration grew. Our family unit expanded and so Judder Bar Eats was born too.

As a chef with over 25 years of cooking experience, from 3 hatted French dining through to Gastro Pub, Shane was keen to harness his versatility and love of diverse food cultures with a menu that is adapted to every event and every season. We make the most of our local, fresh, sustainable, (sometimes homegrown, often organic) produce...which makes us smile!

Our flavours are bold but our origins are humble and Judder Bar reflects our cheeky humour and mixed cultures. Our name is an easy test of heritage...if you know what a Judder Bar is you are a Kiwi, like Shane. If you are Aussie born like his wife Dot; it's a Speed Hump.

As a family owned business, we're committed to giving back to the community in which we live and work. We take pride in caring for the environment for future generations, using eco-friendly packaging, napkins and utensils.



NIBBLES

Easy to enjoy whilst sipping your favourite drink...select from these bite sized morsels at \$4 each

Prawn & ginger steamed dumpling (DF)

Mozzarella, sun-dried tomato, salami arancini (V avail)

Cheesy manchego and smokey speck croquettes, saffron aioli (V avail)

Pesto cheese stuffed crumbed button mushroom (V, Vegan avail.)

Spicy lamb kofta, cucumber yogurt (GF avail)

Chicken & pork sausage roll, tomato chilli jam

Yorkshire puddings; asparagus, caramelised onion, zucchini (V)

Spicy crumbed chicken nibble, paprika mayo (DF)

Smoked salmon & dill crepe roulades, whipped cream cheese & crispy capers

Housemade hummus, pomegranate molasses, pine nuts, crispy zartar tortilla wafer (DF) (GF avail)

Minimum of 40 pieces of each selection

Maximum of 4 options

(GF) gluten free (DF) dairy free (V) vegetarian



LIGHTS

Street food appeal...a step up in size and packing loads of flavour.

\$18 per serve / per person

Popcorn chicken & chips, Cholula aioli (DF)

Prawn & ginger steamed dumplings, 4 per serve (DF)

Panko crumbed soft shell crab, Thai noodle salad (DF)

Toasted almond & chickpea falafel, salad, hummus & labne (V) (GF)

Crispy fried calamari with roquette and lemon aioli (DF)

Panko and sesame crumbed cauliflower with Cholula aioli & zartar (V)

Pulled pork and black bean burrito

Chinese chicken & corn soup (DF)

Taco's; choice of either fish/chicken/vego with charred corn, salsa, jalapeno & lettuce (DF) (V)

Steamed BBQ Pork Bao, asian slaw & hoisin dressing

Choose up to 3 options for parties of 60 or more guests

(GF) gluten free (DF) dairy free (V) vegetarian



SUBSTANTIALS

These will dissolve any hunger pangs

\$23 per serve / per person

Coconut, cauliflower, sweet potato & green bean
curry, pappadum
(V) (DF) (GF)

Sumac roast cauliflower, pumpkin & beetroot salad
with labne and candied nuts (V) (GF)

Portuguese chicken, crispy garlic potatoes and
sweet corn (DF) (GF)

Mac 'n' Cheese pimped with white truffle &
Gruyere, smoky bacon (optional)

Open tortilla; Mexican re-fried beans, charred corn,
lettuce, sour cream & cheese (V)

Market fresh crispy battered fish & chips, house-
made tartare

Beef bourguignon with crusty bread

Chicken satay on crispy noodle rice pilaf, arjad
relish

Thai rice noodle salad, crunchy peanuts & nam jim
(V) (DF) (GF)

*add BBQ pork OR ginger chicken OR crispy tofu OR
miso glazed salmon*

\$28 per serve / per person

Korean BBQ beef, chips & asian slaw (DF)

Grilled Tasmanian salmon, citrus salad, shaved
fennel & roquette (DF) (GF)

Sticky baby back pork ribs, slaw & waffle chips
(DF)

Crispy fried calamari, chips, salad & lemon aioli (DF)

Roast duck & confit potato gratin, pea salad (GF)

(GF) gluten free (DF) dairy free (V) vegetarian



CATERING BOXES

BBQ Box

\$43 per serve / per person

Portuguese chicken
Local beef sausage
Lamb kofta
Asian coleslaw
Sweet Corn
Bread roll

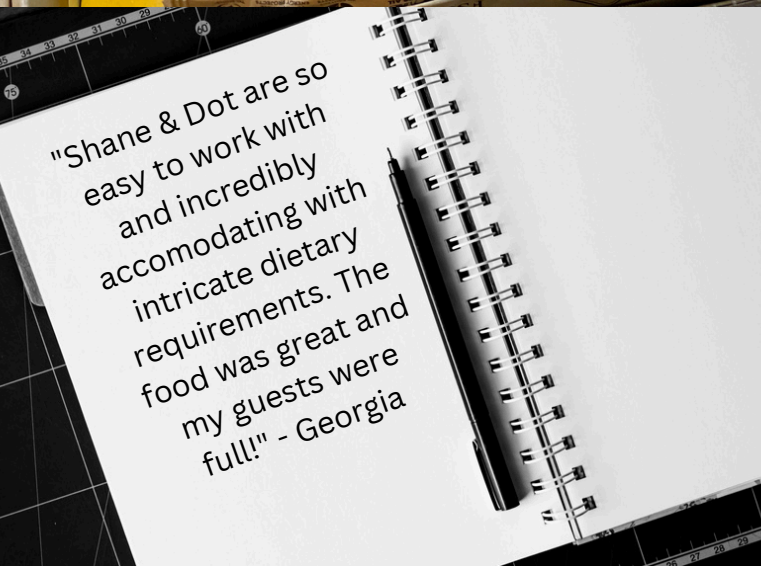
*available in vegetarian, vegan and gluten options
(\$5 per box surcharge)*

Minimum of 50 boxes per order

Summer Picnic Box \$115 (serves 3-4)

King prawns & cocktail sauce, lemon wedges
Sushi rolls
Soy & sesame chicken nibbles
Asian coleslaw
Assorted cakes & sweets
Fresh bread rolls

Minimum of 15 boxes per order



Picnic at Hanging Rock box

\$80 (serves 3-4)

Roast chicken
Quiche
Asian coleslaw
Fetta & zucchini fritters
Cherry tomato, chorizo & bocconcini skewers
Assorted cakes & sweets
Fresh bread rolls

Minimum of 20 boxes per order



(GF) gluten free (DF) dairy free (V) vegetarian



SWEETS

Served as individual dessert portions, pots or platters that are perfect for sharing.

\$12 per serve / person

Vanilla panna cotta, berry compote, Oreo crumble

Profiteroles & rich chocolate sauce

Peanut butter brownie sandwich, chocolate fudge sauce

Chocolate cherry cheesecake pots

Sticky date pudding with warm butterscotch sauce

Woodend Ice-cream Co double scoop (seasonal flavours), waffle cone or cup



LATE NIGHT

For soaking up the festivities well into the night

Crunchy hot chips (V) (DF) \$8

Loaded potato wedges (V) \$15

Dim Sims (steamed or fried) \$12

Buffalo wings (DF) \$16

(GF) gluten free (DF) dairy free (V) vegetarian

terms & conditions

WHAT IS THE MINIMUM SPEND?

\$1700 (for 3 hours)

\$2300 (for 4 hours)

\$2900 (for 5 hours)

WHAT DOES THE PRICE INCLUDE?

All prices are inclusive of the food trailer and chef on site, GST, lots of freshly made food, biodegradable food containers, napkins and cutlery.

Staff - food service staff are charged at \$50 per hour with a minimum 3 hour assignment. Staff ratios are quoted based on your guest numbers and service requirements. Industry standard penalty rates apply for public holidays.

For events more than 50kms from Daylesford a travel fee may apply. For events requiring a bump-in time greater than 1.5 hours prior to food service commencing a surcharge will apply at the rate of \$100 per hour. Clear access for bump-out is required at the conclusion of food services. Bump out delays may incur a fee of \$300 per hour.

A \$500 non-refundable deposit is required to secure your booking. Confirmation of final guest numbers and menu is required 14 days prior to the event. Balance of payment is due 10 days before event. We accept payment via bank transfer or cash.

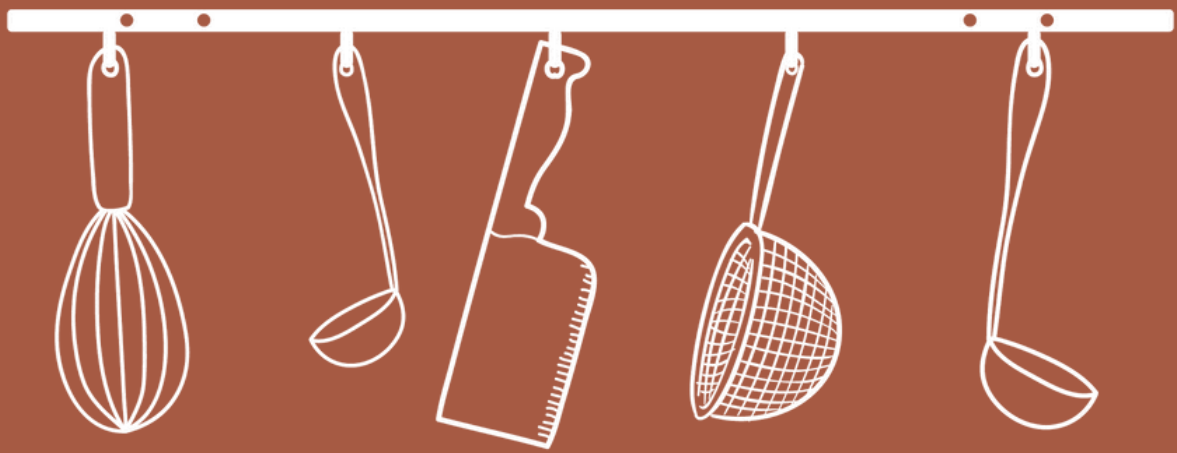
WHERE DO WE SOURCE OUR PRODUCE?

Our menu is sourced from ethically responsible, cruelty free and where possible local providers and growers. We are able to accommodate most dietary requirements that you and your guests may have.

WHAT DOES OUR TRAILER REQUIRE?

The trailer is completely self sufficient with on board water and a super quiet generator. Alternatively we can plug in to one 15 AMP power socket. The trailer is 3.5m high, 4.5m long and 2.8m wide. We can generally fit where a car can and need a reasonably flat place to park. Please consider any overhanging tree branches or steep driveways when determining where to position us.





CONTACT

WE ARE SO PROUD OF THE FOOD WE MAKE, AND WILL ENSURE THAT YOU AND YOUR GUESTS FEEL FULLY SATISFIED WITH THE MENU YOU HAVE CHOSEN. OUR AIM IS TO DO EVERYTHING TO HELP MAKE YOUR CELEBRATION ONE TO REMEMBER.

Our menu is designed to allow you to hand pick selections that will perfectly suit your event and style; Nibbles, Lights, Substantials and Sweets are priced per person / per selection, giving you the flexibility to have a little of all, a few or each and more of the other.

After an initial chat with you, we can guide you through the menu and find the best fit for your event style, venue location and produce seasonality.

GET IN TOUCH

0421 740 818



judderbareats@gmail.com



FOLLOW US



@judderbareats



Judder Bar eats

