

# CHOPBOX

## STREET KITCHEN

Our menus are designed for either sharing with a large choice of dishes from our sharing platter menu or we can cater from our horse box trailer menu where we will offer a smaller menu and cook our street food dishes to order, this is suitable if you are a smaller group and prefer to keep things casual.

### **Sharing Platter Menu**

Our sharing platters offer a choice of big bold flavours with lots of colour. We like to grill our meats and veggies over fire using local sustainable wood and charcoal and we love our salads tasty, seasonal and full of flavour. This kind of menu is suitable for larger sitdown events and the dishes can be served on larger plates, feast style along your dining tables for your guests to share and pass around. We would require your seating plan and dietary requirements in advance of the event.

Below is a sample of our dishes, which can be altered if there are intolerances or dietary issues.

### **Meats - Smoked, Barbecued & Slow Cooked**

Fire roasted chicken with aioli and lemon, garlic and herb  
Flank steaks with mojo verde  
Smoked pork belly with habanero hot sauce or jerk bbq  
Slow cooked ribs with chilli, apple and mustard  
Butterflied leg of lamb

*Meats are served with a variety of homemade sauces, condiments and come with fire roasted flatbreads.*

### **Sides & Salads**

Red and white cabbage, fennel and coriander 'slaw', honey mustard dressing  
Chopbox potato salad, capers, radishes and dill  
Charred aubergines, aioli, smashed hazelnuts, pomegranates and herb oil  
Crispy potatoes with garlic and herbs  
Ember roasted beets, goats cheese, toasted hazelnuts, raisins and salsa verde  
Charred corn on the cob and garlic butter  
White beans, leeks and bacon  
Tomato salad, shallots and basil  
Rocket salad, croutons, olives and marinated feta  
Charred baby gem, parmesan, pickled shallots and pangrattato

Chicory, charred pear, watercress and whipped ricotta

Bone marrow bruschetta, rocket, parmesan and truffle oil

Green cous cous, smashed pistachios, lemon creme fraiche, golden sultanas

### **Veggie Dishes**

Fire roasted cauliflower, curried butter, crispy garlic, cider braised chickpeas, charred spring onions

Grilled halloumi, smashed chickpeas, dukkeh and pomegranates

Smoked aubergine, marinated feta, green cous cous, hazelnut gremolata and apricots

Grilled halloumi and portobello mushroom burger, smashed avocado and chilli jam

Charred courgettes, tabbouleh, wild herbs, pickled chillies and lemon yoghurt

*Veggies are served with a variety of sauces and condiments and come with fire roasted flatbreads*

### **Desserts**

Berry Mess with homemade biscuits

Apple sponge cake, whipped cream, apple compote

Dark or milk chocolate pots, clotted cream

Seasonal berry pavlova

Tiramisu

### **Trailer Street Food Menu**

Below is our smaller sample menu which you'd likely find when we cater at festivals and street food markets. These dishes are also suitable for evening food at your wedding/event or casual dining. Your guests will come to the trailer to order and we will cook and serve to order. Food service can be spread out over a few hours and it is an authentic street food style service.

For weddings and events you would choose 3 dishes including a dietary/vegetarian option and pre-order a quantity of each dish which we have ready to serve at your event between the times you want the food available.

### **Sample Street Food Dishes**

Smoked pork belly, honey mustard slaw, habanero hot sauce, flatbread and coriander

Char Siu Pork belly, cucumber, mint and cabbage 'slaw, beansprouts, pickled chillies, sesame and flatbread

Beer braised beef shin toastie, blue cheese and gherkin

The Chopbox burger, mustard mayo, fried onions, gherkins and lettuce

Braised ox cheek, beef dripping focaccia toast, celeriac remoulade and jalapeños

Grilled halloumi, smashed chickpeas, chilli and charred tomato sauce, flatbread and dukkah

Charred courgettes, smashed minty peas, chilli, sourdough toast, marinated feta and garlic oil

Flank steak, white beans and mojo verde

Grilled Halloumi and Portobello mushroom burger, smashed avocado and chilli jam