



Miss Moonshines Catering Menu

Our events set up includes our custom made, trailer mounted pit smoker, spreading the BBQ love around Auckland city and beyond! Please make sure when selecting your menu that your event set up meets the following requirements, if you are unsure please discuss with us.

BBQ set up Requirements

To set up a smokey BBQ extravaganza at your next party or event we require the following:

- Vehicle access to get our BBQ in to site
- A clear, flat space to set up minimum 4m x 6m. Please discuss with us if your space is not flat as this is essential for the BBQ.
- Access to power, can be via extension cord
- Access to running water
- Ideally a sheltered area with minimal wind as this can effect our cooking process
- Access to site at least 2 hours before food service time

BBQ set up minimum 40 people

Patagonian requirements

- Sheltered space where we can light a fire
- Please be aware that every effort will be made to reduce ground damage but as we are lighting a fire, there will be an area approx. 2m x 1m that will get burnt and cause grass damage. Ideal set up location is a flat paddock.
- Access to site at least 6 hours before food service time

Patagonian BBQ minimum 80 people

Service Style

We can be flexible and adapt to the style of your event, please feel free to discuss your requirements with us!

This is generally what we recommend works well:

Canapés

We only serve free-range meat

x 4-5 per person. These will be tray served around the crowd by our service staff

The main event:

Will be served buffet style, or served family on platters to share at the table

Price includes service on biodegradable plates, with cutlery and napkins. For china plates and metal cutlery, hire fees apply.

Portions are priced per person for starters and sides. Choose a mixture of meats, all priced per 100g. Recommended 200-300g of meat per person. Please note that menu may change based on seasonality

TO START: CANAPES

Moonshines corn bread, burnt butter	7	
Market oysters - natural w shallot dressing	5	
Jalapeño poppers	4.5	
Mac n cheese balls, bacon crumb, truffle mayo	5	
Roasted bone marrow, brisket, fried shallots	5	
Moonshine's spicy fried chicken w blue cheese sauce	5	
Smoked camembert, grapes, apple chutney, crackers- price per whole cheese		17
Beetroot cured salmon, citrus, horseradish cream, radish, cress	5	

From the pit

All MEATS SMOKED w/ POHUTUKAWA. Price per 100g

Beef short rib, grass fed <i>Pickled vegetables, smoked bone sauce</i>	12
Beef brisket, grain finished <i>Truffle butter, soft polenta</i>	13
Pork belly rib <i>Moonshine's sticky BBQ sauce, 'piccalilli'</i>	14
Pulled pork <i>Moonshine sauce, crackling, Brooklyn pickle</i>	10
Chicken Maryland <i>Corn salsa, avocado mousse</i>	12
Leg of lamb <i>Bubble & squeak, pea & ricotta fritter, mint sauce</i>	12
Paper bag fish <i>Market fish, fennel, preserved lemon, bisque</i>	MP
Smoked pumpkin <i>Goats cheese, quinoa</i>	11
Magic mushrooms <i>Portobello, swiss brown, oyster mushrooms, lentils</i>	11

Patagonian lamb BBQ showpiece

Whole NZ lamb, barbequed on site for 5-6 hours over open fire.

Carved and served to table with smoked bone sauce & chimichurri.

Serves 40-50 people 250-300g per person.

\$175 0 per lamb

We only serve free-range meat



SIDES

Moonshine's slaw		8	
Hangi-style	kumara, tomato & chilli sauce	10	
Vege of the day			MP
Cauliflower cheese w crumb		10	
Pig tail fries, bobby john, aioli			12
Three bean salad			9
Collard greens			9
Pickles		9	

SWEET TREATS

Orleans donuts,	hokey pokey, salted caramel, cinnamon cream	16
Dark chocolate mousse, white chocolate foam, raspberry sorbet, almond chocolate soil		16
Moonshine's key lime tart, lime curd, crumble, meringue		14

Pit BOY SAMPLE MENU

Served to share - \$55PP

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Canapes

Mac n cheese balls, free-range
streaky bacon, truffle mayo

Ceviche cups

Seated

Moonshine's cornbread

Beef brisket

Truffle butter, pickled onion

Pork belly rib

moonshines sticky bbq sauce, 'piccalilli'

Seasonal vege

Moonshine's slaw

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We only serve free-range meat



Pit BOSS SAMPLE MENU

Served to share - \$68PP

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Canapes

Jalapeno poppers

Mac n cheese balls, free-range
streaky bacon, truffle mayo

Ceviche cups

Spicy fried chicken w blue cheese sauce

Seated

Moonshine's cornbread

beetroot cured salmon

Beef brisket

Truffle butter, pickled onion

We only serve free-range meat

Pork belly rib

moonshines sticky bbq sauce, 'piccalilli'

Seasonal vege

Moonshine's slaw

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Pit MASTER SAMPLE MENU

Served to share - \$85PP

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Canapes

Market oysters w shallot dressing

Jalapeno poppers

Mac n cheese balls, free-range
streaky bacon, truffle mayo

We only serve free-range meat

Spicy fried chicken w blue cheese sauce

Seated

Moonshine's cornbread

Beetroot cured salmon

Beef shortrib

Pickled vegetables, smoked bone sauce

Pork belly rib

moonshines sticky bbq sauce, 'piccalilli'

Chicken Maryland

Corn salsa, avocado mousse

Hangi style kumara, tomato chilli sauce

Seasonal vege

Moonshine's slaw

Key lime tart

Lime curd, crumble, meringue

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We only serve free-range meat

Miss Moonshine's

Tableware

We can provide all table ware hire. We also work with some fantastic companies that we can recommend.

- Plates, knives and forks, serving spoons, paper napkins \$9 per person
- Serving trays only \$2 per person
- Individual items available by POA

Booking Terms

- Please feel free to make a time to meet with us to discuss your event, we are happy to customise our menu to suit you!
- Menu is subject to change seasonally
- On confirmation of your menu and event an invoice will be generated with a 25% deposit to secure your event. The remainder will be invoiced on completion according to confirmed numbers. We accept credit card or bank deposit as methods of payment.
- Notification of the final number of guests attending at the latest 7 week days prior to the function. Any decreases in numbers of guests after this time may result in the original confirmed number invoiced for. Decreasing in numbers of guests within 48 hours will result in the previously agreed notified number being invoiced for
- Cancellation of the catering within 7 days of the function / event will incur a 50% charge of the arrangements to date.
- Cancellation within 48 hours of the function / event will incur a 100% charge of the arrangements to date including ordered, prepared food and rostered staff.
- Where possible all notified dietary requirements can be accommodated, provided adequate notice (up to seven days) is given.
- A 15% surcharge on all food ordered and beverage consumed will apply on New Zealand recognised public holidays.

Additional charges:

Travel will be charged at a rate of \$100 per half an hour from Ponsonby to the venue

Staff will be charged from the time they leave Ponsonby until return

Event manager- \$40 per hour

Bar staff - \$30 per hour

Service staff- \$25 per hour

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