

# STREET EATS WITH HOLDEN SPARK 2017 MENUS

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GF – Gluten free, DF – Dairy free, V – Vegetarian, **Vegan** – Vegan, EF – Egg free

*Please note that the menus may change due to produce availability*

## RESTAURANTS

### Besos Latinos, Peruvian

- Ceviche: Tarakihi fish fillet diced and marinated with lime juice, ginger, coriander, red onion and corn (GF) (DF)
- Shrimp Cocktail: cooked pink shrimps, diced tomato, red onion, squeezed lime, tomato sauce and avocado (GF) (DF)

### The Cut, New Zealand

- Seafood Chowder: mussels, prawns, smoked kahawai, market fish & garlic bread
- Steak Sandwich: BBQ beef skirt, fried onions, tomatillo salsa, butter roll
- Pork Belly: crispy fried belly, crackling, pickled slaw, sweet and spicy pineapple
- Banana Cream Pie: dulce de leche, whipped cream, salted peanut praline

### Le Chef, Parisian

- Soupe à l'oignon: onion soup with cheese and bread (GF on request)
- Croque Monsieur: classic or vegetarian
- Escargot: six snails with parsley and garlic sauce (GF)
- Assiette de Fromage: one cheese (brie, blue or comté) with baguette, pickles, fig jam and pickles (V) (GF on request)

### Y-Not, Saigon

- Kafir Lime Chicken: with coconut chilli satay sauce (GF)
- Summer Rolls: with pork & prawn (GF)
- Lamb Bites
- Saigon Roll: with chicken mince and vegetables (GF)
- Steamed Beef Bun (GF)

### Crab Shack, Casual Seafood

- Seafood 'Jambalaya': mussels, clams, fish and spicy rice
- Crab Taco: Softshell crab taco, chipotle, lime and coriander
- Tuatua Fritter: mussel and Tuatua fritter, jalapeno crème fraiche, lime

### Misters, Wholefoods

- Petit Root Vegetables: roasted petit roots, creamy 'cheese', pomegranate, dukkah, micro coriander (GF) (DF) (Vegan)
- Mochiko Prawn: crispy king prawn cutlet, karengo 'mayo', pickled cucumber, shichimi, micro coriander (GF) (DF)
- Lamb Meatballs: Hawke's bay lamb & fennel meatball, confit red pepper, 'tzatziki', sumac (GF) (DF)

### Fireworks Smokehouse, Texan

- Beef Cheek Burger: smoked beef cheeks in a bun with mustard, cheddar, beer sauce and pickles
- Pulled Pork Burger: smoked pulled pork shoulder in a bun with mustard, cheddar, beer sauce and pickles
- Beef Cheek Lunchbox: smoked beef cheek with skillet corn bread, mustard slaw and pickles (GF)
- Pulled Pork Lunchbox: smoked pulled pork with skillet corn bread, mustard slaw and pickles (GF)

### The Culpeper, Southern Style BBQ

- Pork Belly Corn Dogs: pork belly corn dog, dipped in barbecue sauce and pork crackling crumb
- Poutine: smoked brisket, 'poutine', fries, melting cheese and brisket gravy
- Pastrami Slider: homemade pastrami slider, hot mustard, bread and butter pickles

### **IMA Cuisine, Tel Aviv/Israeli**

- Falafel: (V) (Vegan)
- Lamb or Chicken Shawarma
- Sabich (V) (Vegan on request)
- Kateh (Sweet)
- Fresh Carrot Orange Turmeric Juice

### **Orleans, Louisiana Creole**

- Loaded Fries: spicy cheese sauce, bacon jam, crispy onions
- Pimiento Cheese Hushpuppies: with chipotle mayo
- Waffle Burger: fried chicken, herb butter, chipotle maple glaze

### **Thai Street, Thai**

- Clevedon Coast Oysters: served in the shells with a tasty chilli Nahm Jim sauce
- Hoy Thord: mussel fritter with a Clevedon coast oyster
- Fish Cake Popcorn: with cucumber and a tangy vinaigrette dipping sauce
- Sweet Sticky Rice and Sweet Mango

### **Café Hanoi, Hanoi**

- Chả Tôm (Sugarcane Shrimp): grilled minced sugarcane shrimp on lettuce w rice noodles, fresh herbs and nuoc cham dressing
- Phở Gà: traditional Vietnamese aromatic chicken broth with rice noodles & fresh herbs
- Banh Mi: traditional Vietnamese baguette with roast pork, chicken liver pâté, pickled veggies, fresh coriander & chili sauce

### **Mexico, Mexican**

- Mexico Fried Chicken: with magic power, chipotle mayonnaise
- Guajillo Pork Torta Ahogada: with cumin spiced frijoles, white slaw, citrus red onion, spiced carrot, salsa de ajo smothered bun, olive powder
- Tostada: ceviche with fresh coconut salad, red onion, chilli, cucumber, paw paw tigers milk, micro coriander

### **Ela Cuisine, Kerala/South West Indian**

- Dosa: Rice and lentil crepe stuffed with mashed potato, turmeric & curry leaves with tomato chutney and lentil soup (GF) (DF)
- Chicken Biryani: basmati rice and grilled chicken baked with cardamom, cinnamon & bay leaves with poppadum and optional yoghurt raitha

### **El Faro, Spanish**

- Paella: chicken, chorizo and prawns (GF) (DF)
- Vegetarian Paella (GF) (DF) (V) (Vegan)
- Chicken Pinchos: two chicken skewers with salad and romesco aioli (GF) (DF)
- Fish Croquets: three crispy croquets with aioli sauce

### **Le Garde-Manger, Brittany**

- Crêpes: sweet with choices of chocolate, jam, lemon, honey, maple syrup
- Galettes: savoury with choices of cheese, ham, egg, tomato

### **L'Assiette, Pâtisserie**

- Profiteroles: choux pastry with vanilla cream and chocolate sauce
- Tropical Meringue: meringue with passion fruit, coconut and pineapple
- Marshmallows: unicorn marshmallow

### **Monsoon Poon, South Indian**

- Indonesian Beef Rendang: with toasted coconut, star anise and tamarind served with roti

- Dhal small or medium: south Indian style lentils simmered with cumin, turmeric, curry leaves, mustard seed and garam masala served with roti (V) (Vegan)

## POP-UPS

### Judge Bao, Chinese

- Black Betty Bao: hand-rolled bun filled with Chinkiang black vinegar, braised & free farmed pork butt, sesame and spring onion (DF) (EF)
- Sloppy Po Bao: hand-rolled steam bun with mapo tofu, Asian mushrooms, spring onion, coriander and chilli mayo (V) (DF) (EF) (Vegan on request)
- Death to Wing: Xi'an spice rub fried free range chicken wings tossed with Tianjin chilli and coriander (DF) (EF) (GF)
- Mung the Merciless: Mung bean slaw salad with goji berry, shallot, sesame and Chinese trinity dressing (VG) (GF) (DF) (EF)

### Scratch Bakers, Desserts

- Mini Tarts (incl. one GF option)

### Akemi's Gyoza, Japanese

- Mixed Dumplings: pork & garlic chives, chicken & prawn, miso & shiitake (Vegan), served with ponzu sauce and chilli oil
- Beef & Shiso Dumplings

### Salash Delicatessen, Serbian

- Chorizo Salad: grilled chorizo, mixed green salad, cherry tomatoes, sweet grapes, capsicum and parmesan cheese (DF) (GF on request)
- Gypsy Steak: marinated boneless pork loin served in soft bun with creamy cucumber sauce and pancetta (GF on request)
- Serbian Meatballs: pork meatballs stuffed with prosciutto and mozzarella - served in pita bread with ricotta and vegetable salad (GF on request)
- Bachka Kobasica: medium spiced, cold-smoked chorizo served in soft roll with sautéed onion and mustard sauce (DF) (GF on request)

### Puha & Pakeha, Modern Māori Fusion

- Salmon Wings: smoked salmon wings served with watercress dipping sauce (GF)
- Kūmara & Coconut Bites: kūmara cooked in a hāngi with coconut, panko crumbed and served with handmade sweet horopito sauce or aioli (V)
- Kahawai & Kūmara Chowder: sweet & creamy kūmara and artisan smoked kahawai (GF)
- Aotearoa Reuben Sandwich: handmade hāngi cooked pastrami, braised cabbage, cheese, dressed on rēwena bread

### Durello, Brazilian

- Chicken Delights: free range soft shredded creamy chicken in soft, buttery dough with a crispy crust, served with aioli or hot pepper sauce
- Fish Delights: local fish in soft, buttery dough with a crispy crust, served with aioli or hot pepper sauce
- Cheese Bread: crispy outside and soft and chewy inside and choice of three flavours: original, bacon, garlic

### Gozleme, Turkish

- Gozleme: spinach & cheese – vegetarian, lamb or chicken

## FOOD TRUCKS

### Fritz's Wieners, Bavarian

- Beef & Pork Bratwurst: 150g of beef & pork Manuka smoked, mild or spicy (GF)

- Lamb Bratwurst: 150g of juicy lamb complimented with the sweetness of honey & the freshness of rosemary (GF)
- Currywurst: brat with a generous helping of sauerkraut and onion with tomato sauce and curry powder (GF)
- Bacon Bratu: brat served with 2 slices of bacon

#### **Lalele Organics, Organic Gelato**

- Kids Mini Gelato: traditional recipe organic gelato cone or cup (GF)
- Single Scoop Sorbet: organic sorbet made from real ingredients (Vegan)
- Kids Double Scoop: cioccolato made from TradeAid coconut milk (Vegan)
- Regular Double Scoop: 2 scoops in a cup or cone (GF)
- Popolato: gourmet vegan popsicles (Vegan)

#### **Atomic Coffee, Coffees**

- Black Coffee
- White Coffee
- Coffee in a cone

#### **Temaki Truck, Japanese**

- Spicy Salmon Temaki: fresh raw diced salmon served with homemade chilli sauce and fresh produce rolled up on crispy seaweed (GF on request)
- Tiger Prawn Temaki: crumbed tiger prawns served with tartar sauce and fresh vegetables rolled up on crispy seaweed
- Kimchi Tofu Temaki: grilled tofu served with vegan kimchi and fresh produce rolled up on crispy seaweed (GF) (Vegan)
- Karaage Chicken: a crispy and famous karaage chicken served with mayonnaise and chilli

#### **Black Stag Deli, German**

- Crispy Pork Belly Burger: crispy pork belly from the rôtisserie finished on wood fire, served on artisan baked brioche burger bun with lettuce cucumbers and smoky BBQ sauce
- Pork Knuckle: crispy pork knuckle from the rôtisserie served with artisan baked Puglia bread with sauerkraut
- Handmade German Bratwurst: German bratwurst BBQ on woodfire served with artisan baked puglia and sauerkraut.
- Crispy Pork Belly Salad: pork belly from the rôtisserie served with fresh salad and aioli sauce

#### **Melt, Swiss**

- Raclette Cheesesteak: thinly sliced sirloin grilled with onions, savoury gravy, manuka smoked cheddar served on soft dough baguette
- Raclette Meatball Sub: homemade meatballs in a tomato based sauce, manuka smoked cheddar, served on soft dough baguette
- Classic Raclette: seasoned potato wedges, pickled baby gherkins & pearl onions, crispy bacon bits, savoury gravy, manuka smoked cheddar (V on request)
- Parmesan Wheel Pasta: spaghetti straight out of hot water tossed in a wheel of Grana Padano parmesan with a choice of sauce (béchamel, creamy pesto, truffle cream or Bolognese with meatballs) (V on request)

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