



At Firehouse Barbecue we are all about quality, sustainable Australian produce. We smoke our meats for up to 12 hours over ironbark and fruit woods. Firehouse Barbecue is proudly an Australian owned small business, run by structural firefighter, Ross Walker. When we're not catering tasty events, you can find us on the competition barbecue scene, travelling around Australia (and the US!) doing what we love best, making people happy with great barbecue!

How it works:

Choose from the tasty options below and we will price it up for your event!

Canapes:

- 1) Pulled Pork Sliders
- 2) Pulled Beef Sliders
- 3) Pulled Lamb Sliders
- 4) Wagyu Cheeseburger Sliders
- 5) Wagyu Brisket Reuben Sliders (+\$10pp)
- 6) Salmon Crostini with Dill Mustard Sauce
- 7) Teriyaki Chicken
- 8) Mexican Street Corn
- 9) Hot Links (American style smoked sausages) – (Mild/Spicy)
- 10) Tex-Mex Street Tacos (Beef/Chicken)
- 11) Chicken Wings – (Mild/Spicy)
- 12) South African Style Chicken Ribs
- 13) Spicy Cajun Corn
- 14) Lamb Ribs
- 15) Cajun Prawn Skewers
- 16) Spicy Jalapeno Poppers
- 17) Smoked Pit Beans

Please Note:

Staffing is charged extra to walk around canapes at a charge of \$40 per staff member per hour.

Minimum \$2,000 spend on private functions

Contact Ross on 0414 871 770 or at enquiries@firehousebarbecue.com.au