



At Firehouse Barbecue we are all about quality and sustainable Australian produce. We smoke our meats for up to 14 hours using ironbark and fruit woods. We are proudly an Australian owned small business, run by CFA firefighter, Ross Walker. When we're not catering, 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

Option 1: Pick 3 Meats and 3 Sides - \$75/pp

Option 2: Pick 4 Meats and 3 Sides - \$90/pp

Option 3: Build a custom catering spread - Price on application

Smoked Meats

- 1) Carolina Pulled Pork
- 2) Texan Beef Brisket
- 3) Premium Wagyu Beef Brisket (+\$15pp)
- 4) Free Range Chicken Wings w/ Alabama White Sauce or Sweet/Spicy BBQ Sauce
- 5) Japanese Teriyaki Chicken
- 6) Pulled Lamb Shoulder
- 7) Spicy (or Mild) Hot Links
- 8) Pork Ribs (+\$15pp)

We cater for a huge range of dietary requirements – just ask us!

Sides

- A) Tangy Coleslaw
- B) Creamy Potato Salad
- C) Buttery BBQ Corn
- D) Texas Pit Beans
- E) Ranch Green Beans
- F) Pasta and Antipasto Salad

Served with:

Brioche Bread

Pickles

Imported American BBQ Sauce

Inclusions:

Prices include eco-friendly disposable cardboard trays, cutlery and serviettes served buffet style. For sit down platter events, staffing will be quoted upon request.

Minimum \$3,750 spend on private functions.

Note: Prices current until 30 June 2023.

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