



SMOKIN SWINE BBQ CATERING MENU

We like every event to be special, just like the food we cook.

At Smokin Swine BBQ, we believe every event deserves something special — food made with passion, patience, and smoke.

Our pitmaster Simon is a craftsman of fire and flavour, dedicating years to mastering the low-and-slow art of authentic American BBQ. Every brisket, rib, and cut of meat is smoked with care to deliver tender, bold flavours your guests will rave about.

We don't cut corners or compromise on quality — just real BBQ, done right. Most of our menu is gluten-free by design, and we happily cater for vegetarian, vegan, and dietary needs.



WHERE FLAVOUR MEETS FIRE YOUR ULTIMATE BBQ CATERING EXPERIENCE!

Mobile: 0493 464 840

email: info@smokinswinebbq.com.au



SMOKIN SWINE BBQ CATERING MENU

STANDARD MEATS

- 12hr cooked Smoked Brisket
- 10hr Smoked Pulled Pork
 - Pulled Lamb Shoulder
 - Chicken thighs
- Sliced Pork Belly (skinless)
- Jalapeno Cheese Sausage
- Pork Belly Burnt Ends
 - Chicken Wings

PREMIUM MEATS

- Beef Short Ribs
- Cedar Plank Smoked Salmon
 - Pork Ribs
 - Beef Cheeks
 - Lamb Shanks

WHERE FLAVOUR MEETS FIRE YOUR ULTIMATE BBQ CATERING EXPERIENCE!

Mobile: 0493 464 840

email: info@smokinswinebbq.com.au



SMOKIN SWINE BBQ CATERING MENU

SIDES

- Corn Casserole (V, GF)
 - Mac'n'cheese (V)
- Southern Style Beans (V)
 - Potato Bake (V)
 - Potato Salad (V)
 - Pesto Salad (V)
 - Corn Cob (V)
- Garden Salad (V, VG, GF)
- Spinach, Pumpkin, Feta Beetroot Salad (V, GF)
- Asian Noodle Salad (V, VG)
 - Coleslaw (V, GF)
 - Cornbread (V)
- Smoked Pumpkin, Caramelised Onions, Feta (V, VGO)
 - Stuffed Mushrooms (V, VGO)
- Smoked Tofu tossed in BBQ Sauce (V, VG)

APPETIZERS & CANAPES

We offer a wide range of appetizers for your event!

Reach out for the full menu

Or we offer a full cocktail canape dinner service too!

(V)- Vegetarian (VO)- Vegetarian Option (VG)- Vegan VGO= Vegan Option (GF)- Gluten Free

WHERE FLAVOUR MEETS FIRE YOUR ULTIMATE BBQ CATERING EXPERIENCE!

Mobile: 0493 464 840

email: info@smokinswinebbq.com.au



SMOKIN SWINE BBQ CATERING MENU

IMPORTANT TO NOTE

Our catering packages are designed to serve a minimum of 50 people. This requirement is necessary due to the extensive effort, time, and dedication involved in smoking our meats and preparing our sides.

We believe that by maintaining this minimum, we can ensure the highest quality and uphold the standards we set for ourselves when catering your event.

If your guest count is under 50 people, please don't hesitate to contact us.

We will be happy to discuss potential options and see what we can do to accommodate your needs.

Providing that extra **WOW** factor for your guests, we will bring our smoker along and add the flair to your event with the smoker on site! (size requirements)

WHERE FLAVOUR MEETS FIRE YOUR ULTIMATE BBQ CATERING EXPERIENCE!

Mobile: 0493 464 840

email: info@smokinswinebbq.com.au



SMOKIN SWINE BBQ CATERING MENU

CATERING SERVICES

OPTION 1



We cook the food and deliver it to your door! (included in all packages within 50kms)

Food is delivered in foil trays and as hot as possible. Delivered within 2hr window specified upon booking

OPTION 2



We cook and bring the food to you! We will take the stress away and supply the chaffing dishes, serving platters, serveware and help serve your guests

OPTION 3



If you're looking for something different we do offer a banquet style or shared plate service where food is placed in the middle of your guest tables for them to serve from their seats.

Additional costs associated, please ask

OPTION 4



Looking for something to really wow, your guests, we can offer a BBQ grazing table with all meats and sides on single table

Additional costs associated, please ask

All options include foil trays and coverings for any left overs from your event for you to keep enjoying the BBQ for days after!

WHERE FLAVOUR MEETS FIRE YOUR ULTIMATE BBQ CATERING EXPERIENCE!

Mobile: 0493 464 840

email: info@smokinswinebbq.com.au



SMOKIN SWINE BBQ CATERING MENU

GENERAL INCLUSIONS

- Prices inclusive of GST
- All items cooked off site and delivered hot within 50kms of 2325 (outside of 50kms? Contact us for a delivery fee)
- Aluminium trays for left overs, will be covered for you
- Tables for food service (option 2)

GENERAL EXCLUSIONS

- Serving ware (tongs, spoons) for service (unless option 2)
- Staff not included to assist in serving or slicing
- Cutlery and plates for guests

EXTRAS

- Cardbord Serving Boxes and Wooden Disposable Cutlery
\$1pp

FOR FULL TERMS & CONDITIONS

- Visit:
 - <https://smokinswinebbq.com.au/wp-content/uploads/2023/01/smokin-swine-bbq-catering-terms-and-conditions-1-23-1.pdf>

WHERE FLAVOUR MEETS FIRE YOUR ULTIMATE BBQ CATERING EXPERIENCE!

Mobile: 0493 464 840

email: smokinswinebbq@hotmail.com