

# *puddini*

**STREET**

## *Pizza*

Homemade pizza with bespoke toppings, served fresh from the pizza oven.

Trattoria styling with black boards, fairy lights, glass bottles of olive oil, kilner jars of Amalfi olives, and bunches of basil all help to create a show stopping street food experience!

## *Taco*

A firm street food favourite

'Kalua pig' Slow roasted smoky pulled pork with pineapple salsa & sriracha mayo, island style!

Roast squash & blackbean chilli with lime & coriander slaw (vg)

Slow braised salt beef, dill pickle & mustard aioli

Chargrilled fish, guacamole, red cabbage slaw & garlic crème fraiche

## *Burger*

Locally sourced meats, brioche or ciabatta buns and homemade pickles & sauces... a good burger is hard to beat!

### **Classic Beef**

Beef patty, mature cheddar, dill pickle, ketchup, mustard mayo, baby gem lettuce, brioche

### **Chilli Bean Burger**

Spicy bean burger, smashed avocado, chilli, lime, baby gem lettuce, chargrilled ciabatta (vg)

### **Lamb**

Lamb patty, aged feta, wild rocket, pickled cucumber, mint yogurt, brioche

## *Porchetta*

Classic Italian street food of slow roasted pork belly stuffed with spinach, lemon, chilli & fennel seed, served in chargrilled ciabatta with salsa verde

## *Banh Mi*

French/Vietnamese street food classic! Marinated chargrilled pork with hoisin, pickled carrot, mint & coriander, served in crusty French baguette

## *Bratwurst*

Chargrilled bratwurst in soft torpedo rolls, served with curry sauce, homemade sauerkraut, mustard, ketchup & crispy shallots

## *Cuban & Reuben*

### *The Cuban sandwich*

Slow roasted pork, American mustard, ham, cheddar & dill pickle, toasted ciabatta

### *Classic Reuben*

New York bagel, slow braised salt beef, dill pickle, mustard aioli, Swiss cheese

\*Vegan and vegetarian alternatives available for all street food options