

Welcome to Wild Spice

We are a food truck, a secret brunch place in Annerley, and a pop-up catering crew. We will make delicious food and come to you!

Hi there! My name is Tasia Amber, the owner and head chef at Wild Spice. I fell in love with food as a small child and it has been a love for a lifetime.

A dual adventure in exploring flavours and developing skills. The heart of my passion lies in making food that simultaneously satisfies and leaves you wanting more. I create sumptuous feasts using as much locally and seasonally sourced food as possible.

I have been told that my food tastes like what your grandma would make if she was a chef - comforting and expertly prepared.

Here at Wild Spice we make a range of food, from Modern Australian to Italian, French, canapes, and a beautiful selection of handmade vegan options.

If you don't see what you are looking for in the Catering Menu below, please feel free to get in touch with us to chat possibilities.

Contact Tasia Amber

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Canapes

Carnivorous options

- * Rare beef, horseradish, sourdough crouton
- * Potato rosti, smoked trout, creme fraiche, dill (gf)
- * Smoky lil cheese kransky, mustard, sauerkraut
- * Steamed pork buns, hoisin dipping sauce
- * Corn fritters, bacon jam, smoky gouda (gf)
- * Wasabi prawn, avo smash, sourdough crouton
- * Grilled Barramundi, apple remoulade, sourdough crouton
- * Petite taco of 16-hour beef brisket, crisp slaw
- * Petite taco of battered fish, crisp slaw
- * Sticky pork belly, lettuce cup, lime (gf)

Vegetarian and Vegan options

- * Crumbed mushrooms with herbed veganaise
- * Roast pumpkin arancini (crumbed risotto balls), chipotle veganaise
- * Roast pumpkin, onion jam, and goats cheese tartlet
- * Mini bruschetta of vine ripened tomato, bocconcini, basil, balsamic
- * Petite taco of sticky sweet potato, slaw, roast capsicum
- * Roast beetroot, feta, and herb tartlet
- * Roast capsicum, chevre, and leek mini quiche

Please note that any crouton can be swapped for crispy polenta for a gf base

Platters

Our platters are served on large wooden boards with small palm leaf plates, so your guests can help themselves. Feast style.

Cheese platter – A selection of 3 cheeses with fresh fruit, quince paste, crusty bread, and crackers.

\$6 pp – minimum 10 persons

Vegan Cheese Platter - A selection of local vegan cheese and housemade cheez dip with fresh fruit, quince paste, and crackers.

\$7 per person - minimum 10 persons

Antipasto Platter – A selection of cured meats, grilled vegetables, olives, crusty bread, and crackers.

\$8 pp – minimum 10 persons

Vegan Antipasti Platter - A selection of roast vegetables, olives, pickles, marinated tofu, housemade pumpkin hummus, crusty bread, and crackers.

\$8 per person - minimum 10 persons

Dips Platter - Choice of 3 housemade dips served with warm sourdough, toasted pita, and crusty baguette (vegan options available)

\$5 per person

SALAD PLATTERS

Wild Spice Greek – Sun-dried tomatoes, cucumber, feta, kalamata olives, rocket, balsamic dressing.

\$5 per person

Classic Potato and Bacon – Baby potatoes, free range bacon, Spanish onion, aioli OR pesto with baby spinach.

\$5 per person

Italiano - Thinly sliced pear, candied walnuts, gorgonzola or goats' cheese, rocket and orange vinaigrette.

\$5 per person

Quinoa - Quinoa tossed with fresh orange, mint, feta and rocket.

\$5 per person

Beetroot and Walnut - Slow roast beetroots, candied walnuts, onion jam, rocket and balsamic vinaigrette (vegan).

\$5 per person

Artichoke - Grilled artichoke hearts, avocado, toasted almonds, rocket and a mustard dressing (vegan).

\$5 per person

Forked Dinners

Delicious food designed to be eaten while standing, only requiring a fork, leaving your other hand free for a beer, wine or emphatic gesturing in joy.

The forked dinners can be served in two ways:

Option 1 - 1 meal per person served on a palm leaf plate - choose a selection to suit all tastes.

Option 2 - Each person will receive 3 x small boats each, this allows the guests to sample a variety of meals.

All \$16 per person

Bolognese - A rich beef and red wine ragu sauce tossed through pappardelle pasta, fresh herbs, and parmesan.

Burmese Curry - A rich and fragrant chicken curry with seasonal vegetables, rice, and a spiced coconut sauce (gf).

Carbonara - Locally smoked bacon, mushroom, white wine cream sauce, tossed through linguini with parmesan and herbs.

Vegan Carbonara - Mushrooms, baby spinach, vegan cream sauce tossed through linguini with crunchy garlic panko.

Lemon Linguine - Tossed through a lemon cream sauce, peas, mint and smoked trout.

Brisket Donburi - 16-hour smokey beef brisket, jasmine rice, housemade pickles, sticky BBQ sauce (gf).

Vegan Mac'n'cheese - Curly macaroni, rich cashew and garlic sauce, seasonal vegetables topped with garlic panko.

Champagne Chicken - Chicken poached in a champagne cream sauce, leek, seasonal vegetables on a creamy polenta (gf).

Vietnamese Salad - Topped with beer battered fish, and nam pla dressing.

Chutter Bicken - Vegan 'Butter Chicken' style curry with sweet potato, cauliflower, rice, and a rich coconut curry sauce.

Gourmet Bar Food

Some classic comfort food with our signature gourmet twist.

Beef Slider - Beef patty, pickles, melty cheese, cos lettuce, and roast tomato on a toasted bun.
\$6

Pork Belly Slider - Sticky Asian pork belly, slaw, and lime aioli on a toasted bun.
\$6

Vegan Slider - Sweet potato and black bean patty, chipotle veganaise, pickles, and cos lettuce on a toasted bun.
\$6

Mac Pocket - 3 cheese macaroni in a warm pita pocket with garlic panko.
\$5

Vegan Mac Pocket - Vegan mac'n'cheese in a warm pita pocket with garlic panko.
\$6

Rosemary Fries - Crunchy fries tossed in a housemade rosemary salt with chipotle aioli/veganaise (gf).
\$5

Vegan Chilli Cheese Fries - French fries topped with savoury lentils and a gooey cheez sauce.
\$6

Truffle Fries - French fries tossed in homemade truffle parmesan with garlic aioli.
\$7

Tacos

Our tacos are served on warm tortillas with crisp slaw, tomato salsa, and your choice of topping from below.

\$5 per taco (Recommended 2 for a decent snack, 3 for a small meal or 4 for a hearty meal)

- * 16-hour beef brisket
- * Orange roast pork
- * Grilled fish
- * Beer battered fish
- * Roast pumpkin and Haloumi
- * Coconut and lime chicken
- * Grilled corn and black bean (vegan)
- * Miso eggplant (vegan)

Sweets

- * Gluten and dairy free Lindt chocolate brownie
\$6
- * Vegan Cinnamon donuts
\$5
- * Malt Crumb Donut
\$6
- * Vanilla bean naked brûlée with berry compote
\$8
- * Goopy chocolate pudding with a liquid centre and clotted cream
\$10
- * Cakeage - do you have your own cake? We can plate it with berries and cream
\$3 per person.