

LITTLE BRASSICA - Food van

Little Brassica seeks to bring inventiveness to food by the unexpected pairing of concepts, traditions and techniques and through the broad exploration of the produce and flavours available to us; picture middle eastern lamb burgers with spicy pumpkin puree and a root vegetable slaw or an anise and parsnip cake with orange cream cheese icing. Our philosophy is to create nourishing, wholesome food that is a delicious treat. When possible we make all our sauces, bases and toppings in house. House made masa tortillas will be a regular feature on the season menu. Every weekend will rotate the menu giving you and your family an affordable and changeable option to wake up your tastebuds.

Little Brassica Food Truck Kookaburra Cinema Menu
Nov to the 13th Dec 2020

21st - 22nd November

MAINS

- **Lemon Chicken Skewers GF**
- **Marinated Tofu Skewers VGN GF**

Served with Creamy Polenta & Seasonal Salad

\$15 per serve

- **Arancini Balls with Roast Tomato Sauce & served with Creamy Polenta & Seasonal Salad**

\$15 per serve

KIDS MEAL

- **Kids Homemade Sausage Rolls w/ sauce \$5 per serve**

DESSERT

- **Custard Fruit Short Bread Cups \$6 VGN GF**
- **Tahini Halva Brownie \$6**

28th-29th November

MAINS

- **Beef Patty Burger**
- **Tempeh Burger VGN**

Served with Coleslaw, Pickles, Sauces and a side of Fries

\$15 per serve

- **Bun Free Burger meal, your choice of Beef or Tempeh Patties served up lots of salad and chips \$15 VGN**

KIDS MEAL

- **Burger with either Beef or Tempeh served with Lettuce, Sauce and a side of Chips \$8**

DESSERT

- **Pineapple Tarts with Cream \$6**
- **Banana Vegan Pie \$6 GF VGN**

5th - 6th December

MAINS

- Panfried Sourdough Spelt Steamed Buns filled with:

Spinach & Ricotta topped with Basil & Caper Oil

Lamb Tangine topped with Tangine Sauce

Served with Seasonal Salad

\$15 per serve

- Japanese Coconut Laksa served with either Chicken or Tofu, Rice Noodles and Vegetables and topped with Shredded Cabbage, Roasted Seaweed, Lime Slices & Pickled Ginger

\$15 per serve

KIDS MEAL

Panfried Slice Cheese and Mac Slice served with Roast Tomato Sauce and Parmesan \$5

DESSERT

- Parsnip and Anise Cake w/ Cream Cheese Orange Icing w/ Cream \$6

- Vegan Strawberry Cheesecake w/ Coconut Whip \$6

12th - 13th December

MAINS

- Fresh Made Tortilla Taco's filled with:

Beef Chilli Con Carne

Sweet and Sour Chick Pea's VGN

Served with Roast Capsicum Mayo, Pickles and Shredded Cabbage

\$15 per serve

KIDS MEAL

- Kids Taco with Homemade Baked Beans, Shredded Lettuce and Cheese \$5 per serve

DESSERT

- Fig Orange Cheesecake with Cream \$6

- Raw Tiramisu \$6