



Street Foots Foots

CATERING MENU







GREAT FOR THAT RELAXED FESTIVAL VIBE WITH LARGER SERVES OF OUR STREET FOOD DISHES.

SERVING IS DIRECTLY FROM OUR FESTIVAL KITCHEN, JUST AS IT WOULD BE ON THE STREET OR AT A FESTIVAL.

PACKAGES (PRICES EX GST)

STREET FOOD CLASSIC | \$15 P.P.

Choose from 3 options, 1 serve per guest

STREET FOOD FEAST | \$40 P.P.

Choose from 3 options – unlimited serves

STREET FOOD OPTIONS

v = vegan, gf = gluten free

PAPDI CHAAT

Indian style nachos, papdi crackers topped with spiced potato & chickpea mash, red onion, Indian chutneys, yoghurt, sev, pomegranate & fresh lime. (vegan available).

PANI PURI

Six crispy balls filled with spiced potato & chickpea mash, red onion, Indian chutneys, sev & pomegranate. Served with tangy mint & cumin water. (v)

ONION BHAJI

Four deep fried onion fritters in a fennel seed & chickpea batter. Served with mint chutney & yoghurt. (gf, vegan available)

BEL PURI

Light & refreshing puffed rice snack with cucumber, tomato, red onion, sev, papdi & Indian chutneys. (gf, vegan available)

PAU BHAJI

Smashed & spiced potato, eggplant, cauliflower & red capsicum. Served with a lightly toasted soft white roll.

CHICKEN TIKKA SKEWERS

Large chicken tikka skewers, marinated in mint & coriander, with red onion & cherry tomato. (gf)

SAMOSA CHAAT

Vegetable samosas topped with chickpea daal, fresh tomato, red onion, yoghurt, date & tamarind chutney, mint chutney, crunchy sev noodles, coriander & pomegranate. (vegan available)

NEPALESE MOMOS

Eight lightly spiced dumplings filled with cabbage & carrot or chicken. Served with home-made tomato chutney. (v)

MASALA VADA

Four savoury lentil doughnuts served with 'sambar daal' dip & coconut chutney. (v, gf)

IDLI SAMBAR

Four steamed rice cakes served with 'sambar daal' dip & coconut chutney. (v, gf)





INDIAN STREET FOOD BALL

Lisa, Cockatoo



DESSERTS

SMALL BATCH TRADITIONAL INDIAN KULFI

Choose from pistachio & cardamom, mango, raspberry & rose, strawberry pimms or crème caramel | \$7 p.p.

DRINKS

FRESH DRINKING COCONUTS

Freshly Opened | \$8 p.p.

LASSI

Mango, cardamom, Yarra Valley strawberry or salt | \$5 p.p. (vegan +\$2)

NIMBU PANI

Home-made lemonade, freshly squeezed limes, mint, spices & sugar | \$5 p.p.

INDIAN SOFT DRINKS

Thums up / Miranda / Limca | \$4

JUICES / STANDARD SOFT DRINKS AVAILABLE

CHAI / COFFEE STATION

Freshly brewed chai or South Indian coffee \$60 set up | + \$4 p.p. (vegan +\$2 p.p.)

STREET FOOD -THINGS TO CONSIDER

TO FULLY ENJOY STREET FOOD

Indian street food needs to be made fresh and enjoyed quickly. As such, it can require additional staff, depending on your chosen menu and the amount of guests.

Pani puri, due to its slow nature preparing it; it is particularly challenging for larger groups. In some cases, we can set up a pani puri station where guests help themselves and we keep the toppings full. Alternatively, we can offer pani puri platters of 32 pieces each for \$70 + GST

STREET FOOD CART OR STREET KITCHEN?

We have a beautiful rustic large Indian cart, that is perfect to serve street food (especially pani puri), fresh drinking coconuts or chai from.

She's adaptable and full of character.

Whilst in most situations, we need our street kitchen to prepare your street food, our cart piled high with street dishes for guests to choose from, makes a wonderful photogenic addition to your event. Have a chat with us to see how we can make this happen.



CORHANWARRABUL
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WURUNDJERI COUNTRY

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For inspiration see 🕝 marrymebabaji to create your perfect event