



FOOD TRUCK

plate Hospitality Group

Chef
MATT ATKINS

Wilka
THALTA



ngawana
venues



NGUWALANA
INDIGENOUS FUSION DINING



FOOD TRUCK

includes bio-degradable packaging and servingware with eating utensils that require them
please respect the originality—menu changes & alterations are not available, enquiries available for bespoke catering
full menu or limited menu may be run at our discretion, depending on the event size
v-vegan, *veg*-vegetarian, *gf*-gluten free, *df*-dairy free, *opt*-optional please advise, **we do not cater for nut free allergies**
menu selections and final numbers must be confirmed and paid a minimum of 14 calendar days prior to event
menu selections are subject to availability and substitutions may be used without notice
please notify us of any dietary requirements when confirming menu selections, prices may vary for optional items
 denotes Indigenous Australian products sourced from remote Aboriginal Communities





Wilka Thalta is a mobile commercial kitchen operation built up of Food Trucks & on-site Canteens servicing the Construction Industry & Public/Private Events sectors predominantly. Being full commercial kitchens that operate on or off-grid allows us to operate virtually anywhere for commercial use, as well as attend public events, shows, festivals & markets.

We pride ourselves on our customers experiences being exceptional as a whole, focusing on the quality, service & cleanliness of our facilities, products & staff. Our great versatility in food offerings means we'll always have something for everyone as opposed to many on the market who focus on one particular style of food service or cuisine.

Our fully trained, professional Hospitality staff are all accredited with the required training to fulfil their roles beyond customers expectations, delivering a truly remarkable experience each and every time.

0408 984 695

wilkalthalta@plateevents.com.au

www.plateevents.com.au/wilka-thalta





Wilka
THALTA

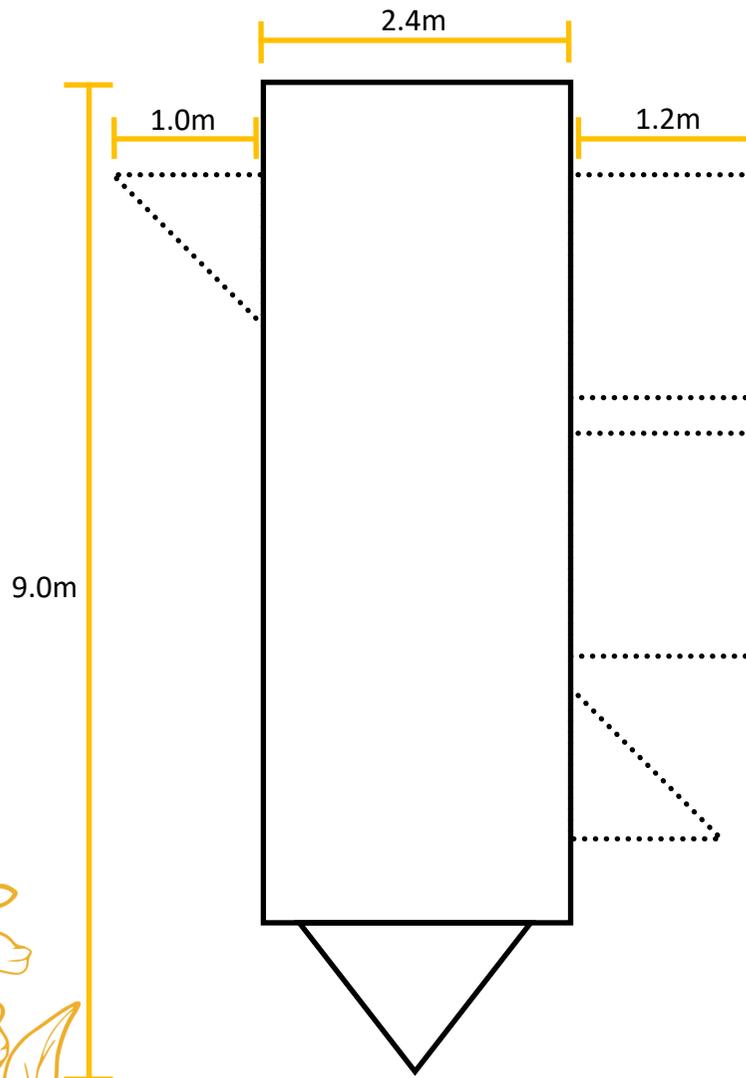
0408 984 695
admin@plateevents.com.au
www.plateevents.com.au
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Wilka THALTA FOOD TRUCK



Plate Events & Catering Pty Ltd
ABN 52 645 413 243



SPECIFICATIONS:

Length = 9.0m
Width = 2.4m
Open Width = 4.8m
Height = 3.1m
Weight = 3.0 T

TOW VEHICLES:

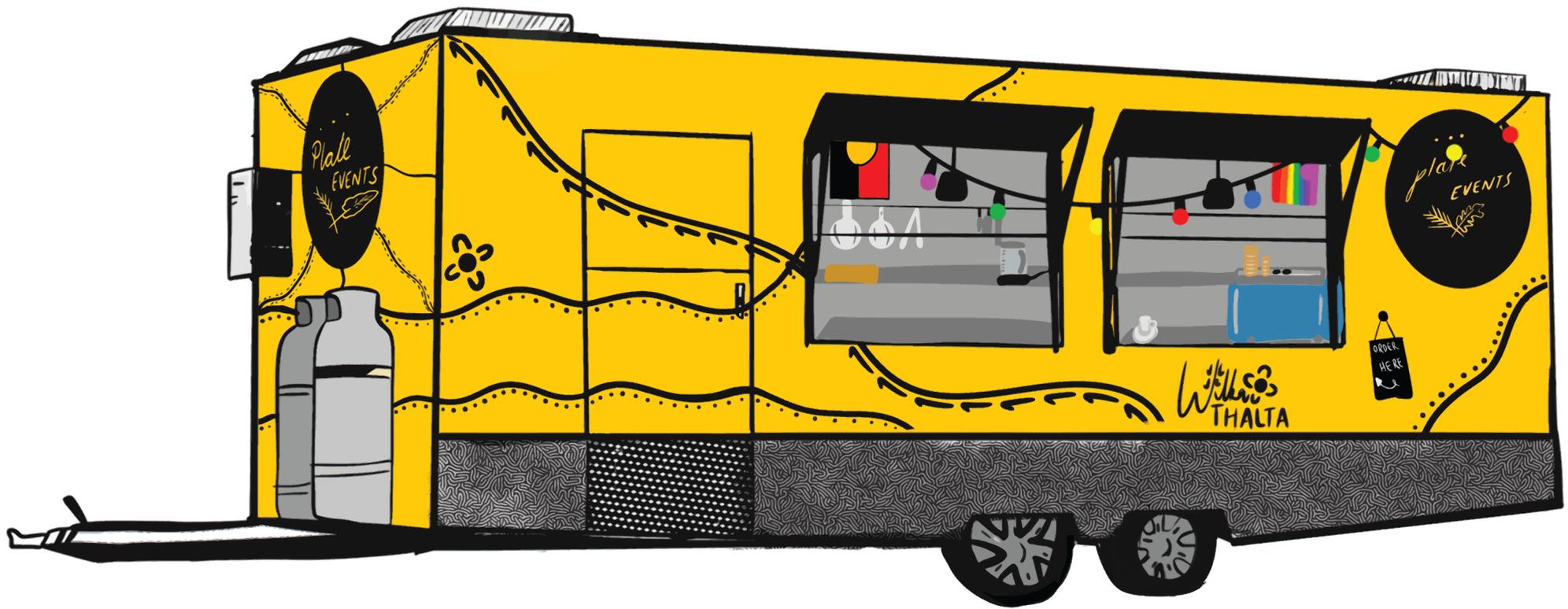
Chevrolet Silverado
Length = 6.0m
Weight = 2.6 T

*TOW VEHICLES REMAIN CONNECTED
AT ALL TIMES, UNLESS PRIOR
ARRANGEMENTS HAVE BEEN MADE*

UTILITY SUPPLY:

Electricity
x3 15amp Power Outlets on individual
circuit breakers within 15m access
Fresh Water
x1 outdoor tap within 20m access
Grey Water
x1 sewer drain within 10m access
LPG Gas
x2 90kg Tanks fitted (Gas included)

Wilka Thalta means
Hungry Kangaroo, our totem,
in Paakantyi language.



BOOKING

There are a number of ways to book *Wilka Thalta*, each covered by the following categories:

PRIVATE EVENTS:

***Wilka Thalta* Food Truck Set Menu**

Private Function Bookings (Street Food Style)
Client/Guests pre-order a set menu
Paid for by Client
Service Fee payable

PUBLIC EVENTS:

***Wilka Thalta* Food Truck Menu**

Events that we are invited/requested to attend
Attendees order from the *Wilka Thalta* Food Truck menu
Guests purchase their own
Service Fee Payable

PRIVATE EVENTS:

***Plate Events & Catering* Menus**

Private Function Bookings (Gourmet Catering)
Client ordering from the *Plate Events & Catering* menus
Paid for by Client
Service Fee payable

PUBLIC TENDER EVENTS:

***Wilka Thalta* Food Truck Menu**

Events that we tender proposals to attend
Attendees order from the *Wilka Thalta* Food Truck menu
Guests purchase their own



FEE SCHEDULE

The service fee for *Wilka Thalta* is dependent upon the category of booking your event falls under:

PRIVATE EVENTS: *Wilka Thalta* Food Truck Set Menu (Street Food Style)

Service Fee = Delivery Fee based on distance & grid services + Menu Package

Delivery Fee:

Radius from Penrith

On-Grid Utilities / Electricity, Fresh Water & Grey Water access supplied by client

Off-Grid Utilities / Generator, Tank Water & Waste Tanks on board

includes LPG gas, travel time, fuel, tolls, kilometres, vehicle usage & return trip

upto 35km / 40-100km / 150km +

\$950.00+ / \$1,250.00+ / P.O.A

\$1,250.00+ / \$1,500.00+ / P.O.A

PRIVATE EVENTS: *Plate Events & Catering Menus* (Gourmet Catering/Mobile Kitchen)

Service Fee = Delivery Fee based on distance & grid services + Menu Package

This option is suitable for events whereby a kitchen is not readily available or where off-grid services are required as we are able to deliver our Mobile Commercial Kitchen to your event to make it possible!

It does not necessarily mean that you have to have the food served from the Truck or guests come and order from us— we cater many large scale Weddings, high-end events and the likes of with our fully capable kitchen and team.



FEE SCHEDULE

The service fee for *Wilka Thalta* is dependent upon the category of booking your event falls under:

PUBLIC EVENTS: *Wilka Thalta* Food Truck Menu

Service Fee = Projected Number of Attendees @ 12.5% Purchase Rate x \$20pp Average Check ÷ 33% Food Cost

The Service Fee ensures an honest projection & representation is supplied to us so we can cater to the events needs without excessive food waste & labour whilst also making sure the right balance is found so we do not run out of product or have long wait times for your attendees, by using our equations for supply.

The Service Fee is refundable to the client when our minimum sales target has been met as it is not a profit making exercise for us. It is a failsafe so that we are not drastically over quoted on the projected attendees which results in excess stock being purchased/prepared and high labour charges with staff added to meet higher volumes.

Client may opt to subsidise the cost of food items by way of purchasing a set number of serves for a set number of attendees (ie the first 500 serves at a specific \$ value) or offering an additional agreed fee to allow attendees guaranteed access to the Private Event Menu Pricing Tier (such as for community events).

PUBLIC TENDER EVENTS: *Wilka Thalta* Food Truck Menu

Service Fee = P.O.A

This option is exclusively available for Public Events that we tender proposals or are contracted to attend



SET MENUS

Wilka Thalta Food Truck—Private Events

Choose from one of the following Set Menu cuisines to have served at your event

INDIGI-BREKKIE

bacon, fried egg, cheese, rocket & wattleseed bbq sauce on a brioche bun 🚚

croissant—ham, cheese & bush tomato butter croissant 🚚

yoghurt pot—lilli pilli, mixed berries & greek yoghurt w/ *the unexpected guest* granüesli 🚚

ADD-ONS

vegie wrap w/ scrambled egg, haloumi & saltbush beetroot kaleslaw 🚚

hash browns

small barista coffee or tea selection

gluten free bun or wrap (x6 serves MOQ)

INDIGI-BURGERS & BITES

8hr beef brisket roll / slow cooked pulled beef, beetroot kaleslaw, crispy onions & wattleseed bbq sauce 🚚

croc-tropo burger / lemon myrtle peri peri crocodile tail patty, mesclun, tomato, cheddar cheese, grilled pineapple & aioli 🚚

loaded chips / cheese queso, crispy bacon, eucalyptus chipotle bbq sauce & sriracha 🚚

ADD-ONS

vegan lentil / mixed leaf, tomato, avocado & saltbush aioli 🚚

chips w/ outback bush seasoning (Loaded Chips will have Pulled Beef Brisket added) 🚚

can of soft drink selection

gluten free bun



INDIGI-PIZZA & PASTA

6" cacio e pepe pizza w/ tomato, parmesan, kangaroo salami, mozzarella & basil 🇺🇸

penne puttanesca red sauce pasta w/ warragal greens pesto 🇺🇸

fettuccine wild mushroom alfredo white sauce pasta 🇺🇸

ADD-ONS

vegie salad of rocket, pear, parmesan & pine nut salad w/ white balsamic pepperleaf dressing 🇺🇸

cheesy garlic loaf

can of soft drink selection

gluten free pizza base or pasta

INDIGI-BAKERY

emu saltbush rendang curry pie 🇺🇸

kangaroo red curry pie 🇺🇸

Green lemon myrtle curry crocodile pie 🇺🇸

kangaroo sausage roll w/ bush tomato relish 🇺🇸

vegie pumpkin lemon myrtle pastie w/ rivermint raita 🇺🇸

INDIGI-STREET MEALS

fish n' chips / served w/ lemon wedge & lemon myrtle tartare sauce 🇺🇸

curried chicken / traditional curried chicken – just the way Mum makes it, cause Mum makes it! w/ ciabatta roll 🇺🇸

braised roo bourguignon / overnight braised kangaroo stew of carrots, onion, mushrooms & red wine w/ ciabatta roll 🇺🇸

ADD-ONS

vegan eggplant curry / loaded with seasonal veg & outback flavours w/ ciabatta roll 🇺🇸

johnny cakes (rather than ciabatta roll) 🇺🇸

native craft sodas & iced tea selection 🇺🇸

INDIGI-SWEETS

finger lime curd & meringue pie 🇺🇸

wattleseed & nutella brownie 🇺🇸

biscoff & saltbush cheesecake 🇺🇸

lemon myrtle & bush honey muffin 🇺🇸





MENU

Wilka Thalta Food Truck—Public Events

Full Menu or Limited Menu may be run, depending on the event size

BREAKFAST *until sold out*

B&E roll / bacon, fried egg, cheese, rocket & bush tomato relish on a brioche bun 🇺🇸

croissant / ham, cheese & bush tomato butter croissant 🇺🇸

hash brown

bircher muesli pot / apple, blackcurrant, greek yoghurt, mixed nuts, pepitas & berries w/ *the unexpected guest granüesli* 🇺🇸

yoghurt pot / lilli pilli, mixed berries & greek yoghurt w/ *the unexpected guest granüesli gluten free* available 🇺🇸

gluten free bun available

make it a *Breakfast Meal*—hash brown + small regular coffee

LUNCH

fish n' chips / served w/ lemon wedge & lemon myrtle tartare sauce 🇺🇸

croc-tropo burger / lemon myrtle peri peri crocodile patty, mesclun, tomato, cheddar cheese, grilled pineapple & saltbush aioli 🇺🇸

sweet snitty roll / chicken schnitzel, mixed leaf, tomato, avocado & kakadu plum sweet chilli mayo 🇺🇸

8hr beef brisket roll / slow cooked pulled beef, beetroot kaleslaw, crispy onions & wattleseed bbq sauce 🇺🇸

outback chips w/ our signature seasoning blend & sauce 🇺🇸

loaded chips / cheese, bacon, honey bbq sauce & sriracha 🇺🇸

curried chicken / traditional curried chicken – just the way Mum makes it, cause Mum makes it! 🇺🇸

braised roo bourguignon / overnight braised kangaroo stew of carrots, onion, mushrooms & red wine 🇺🇸

vegan lentil burger patty available (add to any burger)

gluten free bun available

make it a *Lunch Meal*—side of chips + can of soft drink



SNACKS

- emu & saltbush rendang curry pie 🇺🇸
- kangaroo red curry pie 🇺🇸
- green lemon myrtle curry crocodile pie 🇺🇸
- kangaroo & pepperleaf sausage roll w/ bush tomato relish 🇺🇸
- pumpkin lemon myrtle pastie w/ rivermint raita **vegetarian** 🇺🇸

SWEETS

- finger lime curd & meringue pie 🇺🇸
- macadamia slice 🇺🇸
- wattleseed rocky road 🇺🇸
- riberry & white choc muffin 🇺🇸
- apple & cinnamon myrtle muffin 🇺🇸

DRINKS

- passionfruit & rivermint craft soda 🇺🇸
- riberry & rosella iced tea 🇺🇸
- yaru* water still or sparkling
- coca-cola / coke no sugar / sprite / solo / fanta*
- etch* native sparkling waters / *juicy isle* fresh juices
- waddi specialty coffee** 🇺🇸
 - cappuccino / flat white / latte / long black
 - short black / piccolo
 - hot chocolate / chai latte
 - iced latte (syrops + cream)
 - iced long black
 - cold brew iced coffee w/ wattleseed & cream
 - syrop / soy milk / almond milk / oat milk / extra shot



BROKEN HILL 1140 km

SYDNEY

Place
EVENTS

Place
EVENTS

Wilbari
THALTA

ORDER
HERE

Today's
Specials

- Kangaroo Pie
- Bush lemon tart
- Rosella Punch

Yummy

Menu