



Fire and Brimstone

REAL SMOKE. REAL FLAVOUR

**CATERING & EVENTS
PACKAGE**



CATERING AVAILABLE 7 DAYS

For more information contact

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 **Fire and Brimstone Barbeque**

 **@fireandbrimstonebbq**

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REAL SMOKE, REAL FLAVOUR

PREPARE YOUR TASTEBUDS

The Hills District first low n' slow BBQ is available for catering your next event.

Boasting a carefully curated menu from authentic Pitmaster, Brad Shorten. Expect mouth-watering 12-hour slow cooked brisket and pork shoulder to invigorate your taste buds, served alongside soul food classics such as homestyle mac n cheese, and delicious crunchy slaw.



THE PITMASTER

BEHIND FIRE & BRIMSTONE BARBEQUE



Pitmaster of Fire and Brimstone Barbeque, Brad Shorten, has lived and breathed BBQ his whole life.

Although having previously worked as an Operations Manager for a car and truck rental business, Brad's fascination for food and BBQ sparked at a very young age. After a holiday to The States, the country known to have the best BBQ in the world, his passion for this low and slow cooking technique sparked again, prompting him to take a leap into a change of career.

Brad's first acquisition of a smoker soon became two, then three, and once his love for BBQ grew, he entered the world of competitive BBQ. With several titles and competitions under his belt, there's no doubt the food here at Fire and Brimstone is top notch!

MEATS

Available to be served hot or cold

GF - Gluten Free

Sliced Beef Brisket GF \$55 / kg
Certified Black Angus smoked for 10 hours with our house made beef rub



Pulled Pork GF \$55 / kg
Whole Pork Shoulder in our house made pork rub and then smoke for 8 hours



Pulled Lamb Shoulder GF \$65 / kg
Whole lamb shoulder rubbed with our house made lamb rub and smoked for 8 hours



Chicken Maryland GF \$18 / kg
Approx 4 per kg
Brined for 24 hours, rubbed in our house made chicken rub and smoked for 3-4 hours



Smoked n Fried Wings \$19 / kg GF
Approx 8 whole wings per kg
Chicken wings brined for 24 hours, rubbed in our house made chicken rub and smoked for 3 hours, and then fried to elevate the flavours and crispy skin



Beef Short Ribs GF \$22 / rib
Cape Grim Beef short ribs smoked



Pork Ribs GF \$55 / rack
Approx 12 bones
Australian Baby Back Pork Ribs rubbed
in our house made pork rub and then
smoked for 3-4 hours



Hot Links GF \$5 / link
Fire and Brimstone original recipe Pork and Beef
sausage. Our smoked sausage is a homage to a
traditional Texas link with a peppery burst of flavour



Smoked Salmon GF \$18 / piece
Approx 180g
Sweet smoked salmon fillet with hints of dill



WHOLE MEATS

Available to be served hot or cold

Whole Black Angus Beef Brisket GF, Average 4kg	\$155
Whole Pork Shoulder GF, Average 4kg	\$155
Whole Beef Rib Rack GF, 3 bones, Average 1.2kg	\$55

SIDES

Medium \$16 - Feeds approx 5-6

Large \$30 - Feeds approx 10-12

Crunchy Home Style Slaw GF

Our house made crunchy slaw with red and white cabbage, celery, carrot with our secret slaw dressing



Creamy Potato Salad GF

Creamy homestyle potato salad



Mac and Cheese

Brads famous American style Mac and Cheese



Beans and Burnt Ends GF

Cannellini beans mixed with bacon, onion, burnt ends of brisket and house made bbq sauce - smoked for hours creating a rich and smokey flavour



Pickles GF

Crisp, sweet and a little spicy with garlic and dill notes



Garden Salad GF

House made salad of mesculan, cherry tomato, sliced red onion and cucumber



Corn Casserole

A Fire and Brimstone twist on cornbread and creamed corn, this unique side dish is cheesy and morish that is guaranteed to please



Dinner Rolls with Butter \$2ea



DESSERTS

\$6 per person

Sticky Date with Butterscotch Sauce

Chocolate Brownie

Key Lime Pie

Bourbon Butterscotch Pudding





WE CAN BRING THE BBQ TO YOU!

PACKAGE ONE

Min 20 people | Pick Up & Delivery Available (Delivery Fee Applies)

\$25 per person

Choice of two meats & two sides

(options on previous pages)

Excluding Pork Ribs, Short Ribs, Salmon

Add another meat for \$5 /pp

Add an extra side for \$3 /pp

PACKAGE TWO

Min 40 people | Delivery & Set Up Included

\$48 per person

Buffet style menu inclusive of:

Pulled Lamb Shoulder

Sliced Angus Beef Brisket

Pulled Pork

Creamy Potato Salad

Crunchy House Made Slaw

Beans & Burnt Ends Platter

American Style Mac & Cheese

Sweet & Spicy Pickles

Dinner Rolls

Includes Disposable Cutlery, Napkins, Boxes

PACKAGE THREE

BBQ ON WHEELS

\$2,500 minimum spend options from entire menu

Includes:
Service staff
disposable cutlery
napkins, boxes

Extras
decorations, staffing, bar etc

