

# Fire and Brimstone



## CATERING & EVENTS

### PACKAGE *One*

Min 20 people / \$30 per person  
Choice of two meats and two sides  
Add another meat for \$8 /pp  
Add an extra side for \$5 /pp

### PACKAGE *Two*

#### THE FEAST

Min 20 people / \$55 per person  
Pulled Lamb Shoulder, Sliced Angus Beef  
Brisket, Pulled Pork, Creamy Potato  
Salad, Crunchy House Made Slaw, BBQ Pit  
Beans, American Style Mac & Cheese,  
Sweet & Spicy Pickles,  
Dinner Rolls

## Whole Smoked MEATS

Available to be served hot or cold  
Reheating instructions provided  
All Gluten Free

**BLACK ANGUS BEEF BRISKET \$230**

Average 4kg

**PORK SHOULDER \$170**

Average 3kg

**SMOKED SALMON \$130**

Average 1.5kg



## SIDES

MEDIUM \$16 / Feeds approx 5-6  
LARGE \$30 / Feeds approx 10-12

### FRIES *GF V*

Shoestring fries with Fire and Brimstone chip salt

### PICKLES *GF*

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

### GARDEN SALAD *GF*

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

### CRUNCHY HOME STYLE SLAW *GF*

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

### CREAMY POTATO SALAD *GF*

Creamy homestyle potato salad

### MAC AND CHEESE

Our famous American style Mac and Cheese

### BBQ PIT BEANS *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

### CORN CASSEROLE

Our twist on cornbread and creamed corn.  
This unique side dish is guaranteed to please

### DINNER ROLLS \$2ea

Served with butter

## \*\*\* Dessert \*\*\*

**HILLY'S GELATO TUB 500mL \$15**

Ask our team for available flavours

**STICKY DATE PUDDING Serves 12 \$45**

Boozy butterscotch sauce upgrade \$5

**KEY LIME PIE Serves 12 \$45**

## \*\*\* MEATS \*\*\*

Available to be served hot or cold  
All Gluten Free

### PULLED PORK \$65/kg

Whole Pork Shoulder in our house made  
pork rub and then smoked for 8 hours

### SLICED BEEF BRISKET \$70/kg

Certified Black Angus smoked for 10 hours  
with our house made beef rub

### PULLED LAMB SHOULDER \$80/kg

Whole lamb shoulder rubbed with our house  
made lamb rub and smoked for 8 hours

### CHICKEN MARYLAND \$25/kg

Approx 6 per kg

Brined for 24 hours, rubbed in our house  
made chicken rub and smoked for 3-4 hours

### SMOKED N FRIED WINGS \$25/kg

Approx 8 whole wings per kg

Chicken wings brined for 24 hours,  
rubbed in our house made chicken rub  
and smoked for three hours, and then fried  
to elevate the flavours and crispy skin

### HOT LINKS \$6/link

Fire and Brimstone original recipe Pork  
sausage which is a homage to a traditional  
Texas link with a peppery burst of flavour

### SMOKED SALMON \$80/kg

Approx 180g per piece

Sweet smoked salmon fillet  
with hints of dill

# ABOUT US ORDERING INFO

Whether you are holding a small event for family, friends or colleagues or a large-scale corporate event, on-site work lunch, community function or wedding, we have catering packages to suit your needs!

We offer delivery straight to your door or pick up from Fire and Brimstone Restaurant. Our packages are suitable for a minimum of 20 people for external events.

## FAQS

- ★ If you wish to order meat by the kilo, we recommend 1kg per 4 people
- ★ Our food is delivered hot and/or cold, sliced and/or pulled and ready to eat
- ★ Reheating instructions for cold meats will be provided
- ★ Our earliest pick-up time is 11:30am
- ★ Our earliest delivery time is 12pm and latest is 6:30pm
- ★ A delivery fee is charged, this is subject to change due to location

If you wish to order please email the following details  
Food Order  
Delivery  
Pick Up Time  
and Delivery Address

## CONTACT US

fireandbrimstonebbq.com.au  
info@fireandbrimstonebbq.com.au  
02 8884 2807

📱 @fireandbrimstonebbq

# Fire and Brimstone

AWARD WINNING  
*Merch / Retail*



VISIT OUR  
ONLINE  
RETAIL  
STORE

## RUBS

\$19.50ea



## SAUCES

\$13ea



# RAW MEATS TO ORDER



Tomahawk T-Bone      Flank Striploin

ASK US FOR THIS WEEKS  
STEAK CUT SPECIAL

## Other MEATS

Pork Boston Butt  
Black Angus Beef Brisket  
Atlantic Salmon (Whole)  
Lamb Shoulder

ENQUIRE FOR SIZE,  
AVAILABILITY AND PRICE