



yoIndia
EST. 2014

Weddings - Corporate - Events

A taste of India at your event.

Our Food Truck Menu

...a little Taste of India at your event

What we offer

We can provide:

Full buffet service; Cocktail service

Sit down set-menu; Food Truck service

Whether the event at a winery is over looking stunning Victorian scenery, at an elegant venue, at your office or from the comfort of your backyard, we will ensure the food at your event is always remembered.

Everything is cooked fresh on-site before service by our experienced team. We are more than caterers. Are you looking to create a memorable experience?

Discuss with our team to venue sourcing as well as an extensive network of the best event decorators, photographers, setups, Dj's & performers.



Corporate Function

Large scale catering of up to 2000 people for Australian Cricket National Team, Toyota, Monash University, Victoria University, Knox Hospital, Oracle, La Trobe University CMV Truck, Coles, Deakin University, ANZ Bank, Linfox and many more.



Wedding

From multiple buffet stations to sit-down dinners for up to 350 people at venues across Melbourne from Yarra Valley, Mornington Peninsula, Melbourne CBD both outdoor and indoor venues.



Birthday

From the fun filled and memorable birthdays. Whether it be an elegant and sophisticated affair or themed parties; at home or at your favourite venue. We ensure that it is a birthday to remember. Experience of up to 200 people.

Food Truck Menu

One (1) main \$19.50/ per person

Choose one (1) starter & one (1) main \$25.5/ per person

Choose two (2) starters & one (1) main \$31.5/ per person

Choose three (3) starters & one (1) main \$36.5/ per person

Guests to choose 1 main from 2 or 3 available on the day chosen by you.
All mains come with side of Pulao Rice & Salad with Lemon Yoghurt Dressing.

EXTRAS

Add Fresh Roti \$1.5/ per person

Add Fresh Naan \$2.5/ per person

Add Dessert \$6/ per person

Add Mango Lassi \$6/ per person

Add Chai \$4/ per person

Add Soft Drinks \$4/per person

*All prices excludes GST

Do you have something in mind that is not on the menu?
No problem, lets talk!





Starters

Vegetarian Samosa (VEG)

Patties stuffed with potato, green peas, mango and tamarind chutney

Vegetarian Roll (VEG)

Filo pastry stuffed with Julian vegetables and Sweet chilli sauce

Tandoori chicken Tikka Skewers (GF)

Tandoori marinated boneless chicken skewers and lemon yogurt dressing

Afghani lamb kebab (GF)

Boneless lamb marinated in Indian spices and pineapple, tomato relish

Tandoori chicken slider

Tandoori Chicken, brioche Roll, salad, spiced pineapple and tomato relish

Grilled lamb slider

Grilled lamb patty, brioche Roll, salad, spiced mango yoghurt

Alloo Tikki slider

Potato patty, brioche Roll, salad, spiced mango yoghurt

Chicken Curry Puff

Puff pastry stuffed with curried chicken mince and sweet Chili sauce

Vegetable curry Puff (V)

Puff pastry stuffed with curried vegetables and mango, tamarind chutney

Samosa Chaat (VEG) (extra \$)

Samosa, chickpea masala, tamarind chutney, lemon yoghurt

Papdi Chaat (VEG) (extra \$)

Fried puri bread, chickpea, tamarind chutney, lemon yoghurt

Mixed Vegetable Pakoras

Seasoned vegetables fritters served with chutneys (veg)



Mains

Chicken Dishes

Butter Chicken

Tender Tandoori Chicken simmered in tomato sauce finished with cream and butter

Chicken Malai

Tandoori boneless chicken cooked in coconut and cashew nut curry

Goan Chicken Vindaloo

Chicken marinated in malt vinegar, onion, garam masala, red chili, spices & cooked on slow fire

Chicken Jalfrezi

Roasted Julian Chicken with paprika, onion and tomato coated with thick tomato sauce

Chicken madras

Chicken, mustard seeds, curry leaves, coconut milk

Lamb Dishes

Lamb Korma

Mildly spiced tender lamb cooked in thick white gravy

Kashmiri Lamb Rogan josh

Yoghurt Marinated Lamb cooked in a smooth gravy and simmered in oven

Goan Lamb Vindaloo

Lamb marinated in malt vinegar, onion, garam masala, red chili, spices & cooked on slow fire



Mains

Vegetarian Dishes

Butter Paneer

Home-made Cottage Cheese in tomato gravy with butter and cream

Palak Paneer

Home-made deep-fried Cottage Cheese in Spinach gravy

Dal Makhani

Lentil and kidney beans cooked on Tandoor finished with butter and cream

Chana Masala (Chickpeas)

Chick Peas cooked in onion, tomato, chili, ginger and flavoured with Kasoori Methi

Desserts

Gulab Jamun

Deep fried Indian fresh cheese doughnut in sugar syrup

Rass Malai

Poached Indian fresh cheese doughnut in sweet creamy milk, pistachio and saffron

Assorted Kulfi

Indian style Ice-Cream

Cardamom flavoured Cream Brulee

Egg York, fresh cream, sugar and cardamom

India meets Melbourne

F.A.Q

- We can park on all private property – front yards, driveways and public spaces where we have existing permits.
- The truck is 3.7m high, 2.5m wide and 6mlong. There must be clear, stable & flat land for the truck to park
- We will arrive 1-1.5 hours prior to an event as we like to prepare everything fresh prior to service. Service is provided for 2-3 hours.
- Yes, we are fully self-contained – gas, waste, water & power.
- Travel to locations over 30km outside Melbourne CBD will incur a travel fee POA.
- Service staff can be provided at an additional cost.
- Price includes food truck hire and basic bio-degradable crockery & serviettes. China plates, metal cutlery can be provided at additional cost.
- We can cater to certain dietary requirement, please enquire.

TERMS & CONDITIONS

- Food Allergies- food prepared here may contain or have come contact with peanuts, tree nuts, soybeans, milk, egg, wheat, shellfish
- 30% deposit required for booking confirmation with remainder to be paid before the event.
- There is \$1500 minimum spend on weekends and on specific periods.
- Any events cancelled before 14 days of event will lose 30% deposit.
- Guest numbers must be confirmed 14 days before event date.
- Due to Covid & certain circumstances, we understand dates might need to change at short notice, we are happy to change the dates that work for both parties but no refunds will be given.

Events by Yo India

Client Testimony

Yo India catered for the Yarra Valley Chocolaterie & Ice Creamery's staff Christmas party. Conan was quick to respond and accommodating for us at short notice. The staff serving on the night were also friendly. The food was delicious and authentic, large portions and catered for everyone's dietary requirements. They served over 100 people very efficiently in under an hour. Very well priced. Thank you!

Kate Poulter, Yarra Valley Chocolaterie

I cannot rate these guys highly enough! We had yo india at our wedding and they set up efficiently, had everything needed, and served dinner so quickly! And I honestly believe this is the best Indian food in Melbourne! It's not the usual curry and rice... They do something that is unique and awesome! And they are a pleasure to deal with!

Alex Lackovic

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Fun & Tasty Canapes

Indian flavours meets Melbourne streets. You will find Indian favourites such as samosa chaat, paneer skewers, afghani skewers & Indian inspired sliders and tacos.

Flavorful Curries

Old school flavours made using the best of spices. Our curry recipes has been passed down many generations. Our curries are big and perfect for any occasion.



Tandoori Favorites

There is just something about the food that comes out from a tandoori oven. It takes you straight back to India.

