

Have You Tried
Our Menu?



Where Hunger Meets Nostalgia!

*Catering The Fusion Palette: Where Every
Bite Tells A Story!*

Follow us on:



Let's Talk Catering!

0435772222



Welcome To Fusion Feast: Where Tradition Meets Innovation!

Embark on a sensory journey with us, where the vibrant essence of Indian street food meets the artistry of culinary innovation.

Indulge in our mouth-watering creations, each dish thoughtfully crafted to capture the bold flavours and textures that make Indian cuisine truly extraordinary. From savoury chaats to aromatic curries, every bite is a celebration of taste and tradition.

Experience personalised service that goes beyond expectations, as our team of dedicated professionals ensures every aspect of your event is meticulously planned and flawlessly executed.

Relax and savour the moment, knowing that your special occasion is in expert hands. Let us elevate your catering experience to new heights of excellence!

Let's Indulge In Flavours! 😊

Explore Our Culinary Offerings...

Embark on a culinary odyssey and design your dream event experience. Explore our array of packages and mouthwatering culinary choices; navigate through the pages or click on a section to dive deeper. Each offering a canvas for your creativity, it's your culinary masterpiece waiting to be created!

01 Grazing Table

Queen Grazing Table • King Grazing Table • Royal Grazing Table

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Elite Eats • Royal Platter • Luxe Garden

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*Tap any title for direct page navigation!

 *Click, Explore, Enjoy - Discover the perfect dish; just a click away!

Grazing Table

Welcome to a Culinary Journey Like No Other...

Embark on a gastronomic adventure with our exquisite grazing table service. Designed to elevate your event to new heights, our grazing tables offer a feast for the senses, blending the **vibrant flavours of Indian street food** with a modern twist. Picture a lavish spread where each table is a work of art, each carefully selected to showcase the best of Indian cuisine with a modern twist. From traditional street food favourites to innovative creations, our grazing tables offer a feast for both the eyes and the palate.

At our grazing tables, you're not just a guest; you're the master of your feast. **Mix and match your favourite** items from our menu, or let our expert team curate a selection that reflects your tastes and style. So, whether you're hosting a lavish event or an intimate gathering, our grazing tables are designed to elevate every occasion. Indulge in the art of grazing, and let your culinary journey begin!

◆ Queen Grazing Table

♠ King Grazing Table

♥ Royal Grazing Table



QUEEN GRAZING TABLE

Indulge in our Queen Grazing Table, offering a delightful selection of snacks and treats. Customise your experience by substituting or adding items from our menu to suit your taste.

\$35pp
+GST

Masala Chai

 Strong and aromatic Indian tea blend.

 [Drinks](#)

Chai Time Snack

   Chakli, Banana chips, Bhujia sev, Rice papad, Sabudana chakli, Shakkarpara, Namak para, Chivda, Rusks, Biscuits, and more.

DIY Pani-Puri

 Crispy puris with chana masala, served with 4 waters; sweet, spicy, berrylicious, and pineapple waters.

Paneer Bomb

  Explosively flavourful bites with spicy paneer filling, a burst of taste in every bite!

 [Spice Valley](#)

Dahi Bhalla

   Velvety soft dumplings in creamy yoghurt, a cool and tangy delight!

 [Chaat](#)

Sliders

    Choose any one item from the [Sliders menu](#).

Pita Pockets/Frankies

    Pocket-sized wrap filled with deliciousness.

 Vegetarian  Non-Vegetarian  Vegan  Contains Dairy
 Contains Egg  Contains Nuts  Contains Gluten  Hot/Spicy

 Create Your Culinary Magic: Swap for your favourites!

KING GRAZING TABLE

Experience our King Grazing Table, complete with a variety of delicious options. Personalise your grazing journey by substituting or adding select items to create a bespoke menu.

\$40pp
+GST

Filter Coffee

 Strong South Indian brew, rich and energising for coffee enthusiasts.

 [Drinks](#)

Chai Time Snack

   Chakli, Banana chips, Bhujia sev, Rice papad, Sabudana chakli, Shakkarpara, Namak para, Chivda, Rusks, Biscuits, and more.

DIY Pani-Puri

 Crispy puris with chana masala, served with 4 waters; sweet, spicy, berrylicious, and pineapple waters.

Punjabi Samosa

   Spiced potatoes and peas wrapped in a crispy, golden pastry shell!

 [Spice Valley](#)

Crispy Spinach Puff

  Flaky pastry filled with spinach goodness, a crunchy delight!

 [Spice Valley](#)

Sliders

    Choose any one item from the [Sliders menu](#).

Pita Pockets/Frankies

    Pocket-sized wrap filled with deliciousness.

Egg In Nest

   Crispy noodle nest crowned with delectable Manchurian.

Kachori Chaat

    Filled with spiced lentils, topped with tangy chutneys and fresh herbs.

 [Chaat](#)

 Vegetarian  Non-Vegetarian  Vegan  Contains Dairy
 Contains Egg  Contains Nuts  Contains Gluten  Hot/Spicy

 Create Your Culinary Magic: Swap for your favourites!

ROYAL GRAZING TABLE

The epitome of luxury, the Royal Grazing Table offers a culinary journey like no other. Experience our signature dishes, expertly crafted to tantalise your taste buds and leave a lasting impression of culinary excellence. Also, tailor your grazing affair by swapping or adding specific items to curate a unique culinary selection.

\$45pp
+GST

Lassi

  Choose refreshing delight: classic, mango, or dry fruit lassi.

 [Drinks](#)

Chai Time Snack

   Chakli, Banana chips, Bhujia sev, Rice papad, Sabudana chakli, Shakkarpara, Namak para, Chivda, Rusks, Biscuits, and more.

DIY Pani-Puri

 Crispy puris with chana masala, served with 4 waters; sweet, spicy, berrylicious, and pineapple waters.

Punjabi Samosa

   Spiced potatoes and peas wrapped in a crispy, golden pastry shell!

 [Spice Valley](#)

Crispy Spinach Puff

  Flaky pastry filled with spinach goodness, a crunchy delight!

 [Spice Valley](#)

Sliders

    Choose any one item from the [Sliders menu](#).

Pita Pockets/Frankies

    Pocket-sized wrap filled with deliciousness.

Egg In Nest

   Crispy noodle nest crowned with delectable Manchurian.

Mix Pakora Boat

    Pocket-sized wrap filled with deliciousness.

 [Chaat](#)

Dahi Bhalla

   Creamy and tangy yoghurt dumplings.

 [Chaat](#)

 Vegetarian

 Non-Vegetarian

 Vegan

 Contains Dairy

 Contains Egg

 Contains Nuts

 Contains Gluten

 Hot/Spicy

 Create Your Culinary Magic: Swap for your favourites!

Desi Dukan Live

Welcome to Desi Dukan Live, where we bring the vibrant flavours of India's streets to your event. Experience the joy of savouring the tastiest Indian delights, **reminiscent of bustling street vendors** and that extra dash of spice that leaves you craving for more.

Step into a world of culinary delight with Desi Dukan Live! Our **mission is simple yet bold:** to transport you to the bustling streets of India through an explosion of authentic flavours. Indulge in our carefully crafted dishes that promise to tantalise your taste buds and create unforgettable moments. Get ready for a catering experience like no other, where every bite is a celebration of taste, tradition, and pure joy! Discover 3 exquisite options below, each a masterpiece waiting to delight your senses.

 **Elite Eats**

 **Royal Platter**

 **Luxe Garden**

*25+ guests and beyond!



ELITE EATS

[Live Catering]

Experience the essence of luxury catering with our Elite Eats, offering a curated selection of exquisite dishes that showcase the finest flavours and culinary craftsmanship.

\$40pp + GST

25+ Guests

 **Chaat Chowpatty** (2x)

 **Sliders** (2x)

 **Gourmet Kulcha** (1x)

 **Frankie** (1x)

ROYAL PLATTER

[Live Catering]

Indulge in a royal feast fit for kings and queens with our Royal Platter, featuring a majestic array of delectable delicacies that elevate your catering experience to new heights.

\$45pp + GST

25+ Guests

 **Chaat Chowpatty** (2x)

 **Sliders** (2x)

 **Gourmet Kulcha** (2x)

 **Frankies** (2x)

LUXE GARDEN

[Live Catering]

Step into a world of culinary excellence with our Luxe Garden, where innovation meets tradition to create an unforgettable catering affair filled with tantalising tastes and unparalleled elegance.

\$50pp + GST

25+ Guests

 **Chaat Chowpatty** (3x)

 **Sliders** (3x)

 **Gourmet Kulcha** (3x)

 **Frankies** (3x)

    **Tawa Paneer Chilli** (1x)

*Add a touch of sweetness for \$10 per person per sweet. Choose from Hot Gulab Jamun, Live Jalebi, Jalebi Rabdi, or Gajar Halva with Rabdi to enhance your dessert selection.

RHYTHMIC SPICE VALLEY

VEGETARIAN

Crispy Spinach Puff

  Flaky pastry filled with spinach goodness, a crunchy delight!

Paneer Bomb

  Explosive flavour with rich paneer, a burst of taste in every bite!

Hara Bhara Kabab

    Indulge guilt-free with our Hara-bhara kabab, a healthy green patty!

Idli Pizza

  A fusion treat combining South Indian idli with Italian pizza flavours!

Punjabi Samosa

   Spiced potatoes and peas wrapped in a crispy, golden pastry shell!

Bread Pakora

   Crispy outside, soft inside, a delicious blend of bread and spices!

Khaman-Dhokla

 Fluffy, tangy, steamed goodness, a perfect snack for any occasion!

Paneer Potali

   A rare gem - flavourful paneer nestled in a medley of spices, all wrapped in crispy pockets.

Aloo Tikki

   Crispy potato patty with a medley of spices, a classic Indian delight!

*Signature  dipping sauces included with every dish!

 Vegetarian

 Non-Vegetarian

 Vegan

 Contains Dairy

 Contains Egg

 Contains Nuts

 Contains Gluten

 Hot/Spicy

RHYTHMIC SPICE VALLEY

NON-VEGETARIAN

Chicken Samosas

▲ 🥚 🌰 🌾 Crispy, golden exterior with warmly-spiced minced chicken filling.

Chicken Tikka Skewers

▲ Richly spiced yoghurt marinade, grilled to perfection for a burst of flavour.

Lamb Lifafa

▲ 🌾 Deep-fried pastry filled with spicy lentils, served with yoghurt, chutneys, and garnishes.

Spicy Meatballs

▲ Boldly flavoured for a fiery kick, adding excitement to every bite.

*Signature 🥄 dipping sauces included with every dish!

🟢 Vegetarian

▲ Non-Vegetarian

🌱 Vegan

🧴 Contains Dairy

🥚 Contains Egg

🌰 Contains Nuts

🌾 Contains Gluten

🔥 Hot/Spicy

CHAAT CHOWPATTY

Aloo Tikki Chaat

🟢 🧴 🥚 🌾 Crispy potato patties topped with tangy chutneys, yoghurt, and fresh herbs.

Tokri Chaat

🟢 🧴 🥚 🌾 A crispy basket filled with a medley of spiced potatoes, chutneys, and crunchy toppings.

Kachori Chaat

🟢 🧴 🥚 🌾 Deep-fried pastry filled with spicy lentils, served with yoghurt, chutneys, and garnishes.

Papdi Chaat

🟢 🧴 🥚 🌾 Crunchy flour crisps topped with potatoes, chickpeas, yoghurt, and zesty chutneys.

Samosa Chaat

🟢 🧴 🥚 🌾 Savoury pastry filled with spiced potatoes and peas, drizzled with yoghurt and chutneys.

Dahi Bhalla

🟢 🧴 🌾 Soft lentil dumplings soaked in yoghurt, garnished with tangy chutneys and spices.

Mix Pakora Boat

🟢 🌱 🌾 🔥 Crispy vegetable fritters served with chutneys and spices, perfect for sharing and savouring.

🟢 Vegetarian

▲ Non-Vegetarian

🌱 Vegan

🧴 Contains Dairy

🥚 Contains Egg

🌰 Contains Nuts

🌾 Contains Gluten

🔥 Hot/Spicy

SLIDERS

VEGETARIAN

Vada Pav

    Experience the zing of Mumbai's iconic street food -
A spicy potato patty embraced by a soft bun.

Dabeli

     A flavourful snack with spiced potato filling, topped
with tangy chutneys and peanuts.

Aloo Tikki

    Golden potato patties seasoned with spices and
herbs, served with chutneys.

Samosa

    Samosa sandwiched in a soft bun, served with
chutneys and onions.

Paneer Tikka

  Grilled or fried paneer patties seasoned with spices,
perfect for vegetarians.

Veggie Patty

   A mix of vegetables and spices formed into patties,
ideal for a hearty snack or burger filling.

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SLIDERS

NON-VEGETARIAN

Chicken Tikka

 Tender chicken marinated in yoghurt and spices,
grilled to perfection.

Butter Chicken Crispy

  Crispy fried chicken coated in a rich and creamy
butter chicken sauce.

Chicken Patty

  Tender chicken patty, seasoned to perfection and
grilled for a delectable crunch in every bite.

Juicy Herb Lamb Patty

 Flavourful lamb patty infused with herbs and spices
for a juicy bite.

BBQ Lamb

 Tender lamb marinated in a smoky barbecue sauce,
grilled to smoky perfection.

Lahori Tikka

 Spiced chicken or lamb pieces marinated in Lahori-
style spices, grilled for a flavourful taste.

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GOURMET KULCHA

Indulge in our Queen Grazing Table, offering a delightful selection of snacks and treats. Customise your experience by substituting or adding items from our menu to suit your taste.

VEGGIE TREATS WITH KULCHA

Tawa Vegetables

  Fresh seasonal vegetables stir-fried on a hot griddle with aromatic spices for a burst of flavours.

Nutri Kulcha

  Nutritious soya granules and nuggets, enhanced with flavourful spices, served with soft, warm kulcha.

Tawa Paneer

   Soft and juicy paneer cubes grilled on a griddle with a zesty blend of spices, a vegetarian delight.

Tawa Chhole

 Tender chickpeas cooked on a hot griddle with a special Tawa spice mix, offering a unique twist to a classic dish.

Daal Makhani

  Creamy black lentils slow-cooked to perfection with a medley of spices, a comforting and hearty choice.

MEATY MARVELS WITH KULCHA

Tawa Chicken

  Juicy chicken pieces marinated in spices and cooked on a griddle for a smoky and flavourful profile.

Tawa Keema

  Minced lamb infused with aromatic spices, cooked on a griddle for a delicious and savoury experience.

Butter Chicken

  Tender chicken simmered in a creamy sauce, enriched with butter and traditional spices for a luxurious taste.

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FRANKIES

Indulge in our Queen Grazing Table, offering a delightful selection of snacks and treats. Customise your experience by substituting or adding items from our menu to suit your taste.

VEGETARIAN

Aloo Masala Frankie

   Spicy mashed potato filling wrapped in a warm, soft roll.

Paneer Tawa Frankie

   Grilled paneer cubes with flavourful spices in a rolled wrap.

Schezwan Paneer Frankie

    Spicy Schezwan sauce infused with paneer in a tasty wrap.

Veg Manchurian Frankie

   Indo-Chinese fusion with vegetable Manchurian filling in a roll.

Schezwan Manchurian Frankie

    Spicy Schezwan sauce meets Manchurian flavours in a wrap.

NON-VEGETARIAN

Chicken Tawa Frankie

Tawa  Tikka

   Tender chicken pieces seasoned and rolled in a soft wrap.

Malai Chicken Tikka Frankie

   Creamy Malai chicken filling wrapped in a delicious roll.

Lamb Tawa Frankie

Tawa  Keema

   Spiced lamb filling cooked on a tawa, wrapped in a flavourful roll.

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 Create Your Culinary Magic: Swap for your favourites!

DRINKS

Quench your thirst with our delightful range of refreshing beverages, offering a spectrum of flavours to refresh and delight your senses.

HOT DRINKS

Masala Chai

 Aromatic blend of tea, spices, and milk, perfect for cozy moments.

Filter Coffee

 Strong South Indian brew, rich and energising for coffee enthusiasts.

Badam Kesar Milk

  Creamy almond and saffron elixir, a luxurious indulgence.

COLD DRINKS

Nimbu Masala Soda

 Tangy and spicy lemon soda, a zesty refreshment.

Aam Panna

 Cool and tangy raw mango drink, a burst of summer freshness.

Masala Chaas

 Spiced buttermilk, a refreshing and healthy thirst quencher.

Lassi

  Choose your refreshing delight: classic, mango, or dry fruit lassi.

 Vegetarian  Non-Vegetarian  Vegan  Contains Dairy
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SAVOUR LUXE UPGRADES

D R I N K S

 **Hot Beverages**
(\$5 per person)

 **Cold Drinks**
(\$5 per person)

D E S S E R T S

 **Hot Gulab Jamun**

 **Jalebi Rabdi**

 **Live Jalebi**

 **Gajar Ka Halwa
With Rabdi**

(*Unlock sweet surprises at just \$10/person per sweet!)

EAGERLY AWAITING YOUR EVENT

We hope you enjoyed exploring our menu and envisioning the culinary delights we can bring to your event. At **WeDesi Corner**, we're excited about the opportunity to collaborate with you and create a memorable experience that exceeds your expectations.

Your event is not just another occasion for us; it's a chance to showcase our passion for exceptional food and impeccable service. We look forward to the opportunity to serve you and make your event truly special.

For inquiries, bookings, or to discuss your event needs further, please reach out to us at:

- Phone: 0435772222
- Email: wedesi.social@gmail.com

We're excited to make your event a delicious success!



CONNECT WITH US

As you savour the last bites, get ready for an exciting new flavour journey with WeDesi Corner. Our fusion magic brings you the best of both worlds on one tasty platter; it's a heartfelt desire to create unforgettable moments that bring people together. Your story, your vision, and your dreams are what inspire us to craft extraordinary catering experiences. We can't wait to listen to your ideas and weave them into a tapestry of flavours that will leave your guests in awe. Whether you have a question, need inspiration for your event, or simply want to share your WeDesi Corner experience, we're here to listen and assist you every step of the way.

Stay Updated:

Follow us on social media to stay updated on our latest offerings, special events, and exclusive promotions. Join our growing community and share your WeDesi Corner experiences with us!

Get in Touch:

For inquiries, bookings, or any assistance, please reach out through the following contact details. We look forward to connecting with you and making your events memorable with our delectable dishes.

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> Designed By <



Yash Chauhan



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Terms & Conditions

1. Booking and Payments:

- To confirm your booking, a non-refundable deposit of 15% is required.
- Full payment must be completed the night before the scheduled event.

2. Set-Up and Venue Access:

- A set-up fee of \$100 applies for grazing table arrangements.
- Access to the venue will be granted 2 hours before the event start time.
- Additional fees may apply for early access or extended set-up time.

3. Event Logistics:

- Details regarding table setup, clean-up, and equipment return or pick-up will be discussed and agreed upon based on the venue's requirements.
- Any damage to equipment or property during the event will be the responsibility of the client.

4. Duration of Service:

- Live Dukan services will be available for a maximum of 3 hours during the event.
- If the event exceeds the agreed-upon service time, an additional hourly charge may apply.

5. Cancellation Policy:

- Cancellations made less than 48 hours before the event will incur a cancellation fee of 50% of the total booking cost.
- Cancellations made within 24 hours of the event will result in a forfeiture of the full booking amount.

6. Code of Conduct:

- Our team works diligently to ensure your event is a success. We kindly request your cooperation and respect during the service. Any aggressive, disruptive, or inappropriate behaviour may result in immediate termination of the event.
- The catering service reserves the right to refuse service to any guest displaying unacceptable behaviour.

7. Health and Safety:

- All food items are prepared and served following strict health and safety guidelines.
- Special dietary requirements or allergies must be communicated in advance to accommodate guest needs.

8. Additional Services:

- Any additional services or menu changes requested after the final confirmation may incur additional charges.
- Prices quoted are subject to change based on seasonal availability and market prices.