

# WHO & WHAT IS BUUDJA MARRUNG?

Buudja Marrung is a Bush Tukka Catering & Indigenous Cultural Education specialist based in Taree, NSW. Our name means 'food good' in the Gathang language.

We offer a range of bushfood catering & cultural educational services to schools, workplaces & government organization as well as private functions & events.

Buudja Marrung is owned and run by Bill and Stephanie Callaghan who are descendants of the Worimi and Wonnarua nations of NSW.

Stephanie is passionate about Indigenous Cultural Education and Bill is passionate about his food, especially the fusion of native Australian foods into international cuisine.

Buudja Marrung delivers from Coffs Harbour to Sydney and will go further afield if you negotiate well enough!



Bill and Stephanie Callaghan



Mick playing the Didgeridoo



Native Australian feast!

# BUUDJA MARRUNG

## Bush Tukka Catering & Indigenous Cultural Education

BUUDJA MARRUNG

## CONTACT DETAILS

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# CULTURAL EDUCATION FOR SCHOOLS

The Cultural Education Service's cater to pre-school to Year 12 with topic areas and workshops linked to syllabus outcomes of :

- K-12 NSW Board of Studies Curriculum,
- NSW Curriculum Framework for Children's Services.

Topic areas include:

- The Dreaming and Creation
- Dreaming Stories
- History – Pre and Post Invasion
- Traditional and Contemporary lifestyle
- Art & Crafts
- Games & Sports
- Music and dance
- Foods & Nutrition.

We also offer tailored programs for businesses and Government

- Cultural Awareness/Competency
- Racism
- Stereotyping
- Discrimination
- Improving service delivery to meet the needs of private businesses and government departments.

Budja Marrung's programs directly address the new NSW Department of Education and Training's Aboriginal Education and Training Policy

# BUSH TUKKA CATERING & TASTING

Planning an event or hosting a gathering, why not let us cater it for you. We have a huge array of options available to suit your budget.

## SPECIAL EVENTS & FUNCTIONS

Wow your guests with a stunning selection of gourmet indigenous bush foods at your next event or special occasion. Let us design a menu to suit your event and budget.

## SCHOOLS BUSHFOOD TASTING

Bush Foods are included in the NSW Board of Studies Curriculum and is one part of our school Cultural Education Program.

Students (and teachers) are provided with an opportunity to taste native Australian food, herbs and spices in their natural forms as well as prepared in more familiar ways.

Catering can be provided separately for morning/ afternoon teas and lunches as desired.

Menus are tailored to meet the budgets and needs.

## BUSINESSES & GOVERNMENT EVENT CATERING

Full catering services are available for functions such as training days, meetings, NAIDOC and Reconciliation Week celebrations, or any occasion that requires excellent food and excellent service.

Menus and prices vary considerably and are tailored to suit each client's budget and needs. Some sample menus are below.

### Schools Lunch Menu

#### Morning Tea

Wattle seed scones with ros

Lemon myrtle tartlets

Rainforest Punch

#### Lunch

Crocodile, Emu and Kan

Beef and Kangaroo Las

Warrigal Greens Quich

Crocodile, Emu &

Kangaroo Gourmet

Sausages

### The "I want it all" menu

Aussie Crostini Plate with Kumara, tomato and onion paste, fresh roasted capsicum and Macadamia nut and basil pesto

Salt and Pepper Crocodile with lime Aioli

Yabbie Cocktail

Crocodile fillet with Macadamia, garlic and cream sauce

Kangaroo fillet with pepperberry sauce

Barramundi, Prawns with garlic and white wine sauce

Chocolate Ganache with cream and native berries

Native Herbal Teas and Wattlec