

# PLATTERS

OUR 25 PIECE PLATTERS ARE SELF-SERVE.  
WE RECOMMEND 3 - 5 PIECES PER PERSON FOR A LIGHT MEAL OR STARTER  
& 6 - 8 PIECES PER PERSON FOR A MORE SUBSTANTIAL MEAL.

<b>Chicken Breast</b> tenderised in seeded crumb with preserved lemon mayonnaise (GF)	84	<b>Falafels</b> ground kabouli chickpea falafels with garlic sauce (Vegan, GF)	84
<b>Arancini</b> roast pumpkin + parmesan (GF, Vegetarian)	84	<b>Yorkshire Puddings</b> with roast beef + horseradish cream	84
<b>Eggplant Fritters</b> grilled eggplant + besan fritters with vegan aioli (Vegan, GF)	84	<b>Thai Fish Cakes</b> served chilled, with sweet chilli dipping sauce (GF)	84
<b>Vegetable Spring Rolls</b> with sweet chilli sauce (Vegetarian)	84	<b>Mini Beef Cheese Burger</b> with cheddar cheese, tomato sauce, American mustard + mayonnaise (24 pieces)	107
<b>Sausage Rolls</b> lamb + roast carrot with tomato ketchup	94.5	<b>Mini Chicken Burger</b> with cucumber, coriander, fried shallots, peanuts + spicy mayonnaise (24 pieces)	107
<b>Mini Beef Pie</b> with tomato ketchup (24 pieces)	84		

## MIXED PLATTERS FEEDS 6 - 7 PEOPLE FOR A LIGHT MEAL OR STARTER (NO SUBSTITUTIONS)

<b>CHEF SELECTION</b>	90	<b>VEGAN SELECTION</b>	90
6 x <b>Arancini</b> roast pumpkin + parmesan (GF, Vegetarian)		8 x <b>Falafels</b> ground kabouli chickpea falafels with garlic sauce (GF)	
6 x <b>Mini Beef Pies</b> with tomato ketchup		8 x <b>Grilled Eggplant</b> + besan fritters with vegan aioli (GF)	
6 x <b>Falafels</b> ground kabouli chickpea falafels with garlic sauce (Vegan, GF)		8 x <b>Roast Pumpkin Wedge</b> with pomegranate molasses + nigella seeds (GF)	
6 x <b>Chicken Breast</b> tenderised in seeded crumb with preserved lemon mayonnaise (GF)			

\*Prices are subject to change; a minimum spend of \$400 if the only function booked on the day.

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# GRAZING

## TASTING PLATTER 123

STARTER FOR 7- 10 PEOPLE

A selection of cold meats, marinated vegetables, olives, cheese + grilled flat bread

## CHEESE PLATTER 98

FEEDS 7- 10 PEOPLE

A selection of Australian cheeses with quince paste + assorted crackers

## DIPS + BITS 76

FEEDS 7- 10 PEOPLE

A selection of four premium dips, carrot, celery, cucumber, red pepper + crackers

## FRUIT PLATTER

Seasonal fruit platter (10 - 15 people) 85

## CHIPS 13

Shoe string fries with chicken seasoning + tomato ketchup

## WEDGES 13

Potato wedges with mayonnaise + sweet chilli sauce (vegan mayo available)

# TREATS

## MORNING TEA 16 P/P

SELF-SERVE (vegan option available)

Walnut brownie

Lemon chia slice

Fresh fruit

Hash brown with rosemary salt + tomato chutney (GF, vegan)

## DESSERT

INDIVIDUAL OPTIONS (min 5)

Chocolate melting moment 4.50

Jam finger 5

Lemon melting moment 4.50

Lemon curd tart 5

Salted caramel chocolate cheesecake (GF) 7

Blueberry cheesecake (GF) 7

Vegan cannoli 5

Salted caramel tart 5

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# FOOD STATION MENU

ALL FOOD IS SERVED BUFFET STYLE AT YOUR DESIGNATED AREA  
A MINIMUM OF 20 PEOPLE IS REQUIRED IF THE ONLY FUNCTION ON THE DAY

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## OPTION 1 35 P/P

BBQ Beef Sausage with tomato ketchup (GF)

Harissa marinated chicken with preserved lemon mayonnaise (GF)

Roast pumpkin wedges with pomegranate dressing + nigella seeds (GF, vegan)

Potato salad: potato, lemon, pea + mint salad (GF, vegan)

Cucumber salad: cucumber, mirin + sesame salad (GF, vegan)

Slaw: Asian-style slaw (can be made GF + vegan)

Crusty bread + cultured butter

## OPTION 2 40 P/P

BBQ Beef Sausage with tomato ketchup (GF)

Harissa marinated chicken with preserved lemon mayonnaise (GF)

Coopers Pale Ale marinated pork skewers with spicy quince glaze (GF)

Roast pumpkin wedges with pomegranate dressing + nigella seeds (GF, vegan)

Potato salad; potato, lemon, pea + mint salad (GF, vegan)

## OPTION 2 cont.

Cucumber salad; cucumber, mirin + sesame salad (GF, vegan)

Slaw: Asian-style slaw (can be made GF + vegan)

Crusty bread + cultured butter

## OPTION 3 55 P/P

BBQ Beef Sausage with tomato ketchup (GF)

Harissa marinated chicken with preserved lemon mayonnaise (GF)

Coopers Pale Ale marinated pork skewers with spicy quince glaze (GF)

Lemon, garlic + oregano lamb skewers (GF)

Tiger prawns lemon salt + Marie Rose Sauce (GF)

Roast pumpkin wedges with pomegranate dressing + nigella seeds (GF, vegan)

Potato salad: potato, lemon, pea + mint salad (GF, vegan)

Cucumber salad: cucumber, mirin + sesame salad (GF, vegan)

Slaw: Asian-style slaw (can be made GF + vegan)

Crusty bread + cultured butter

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# SPANISH PAELLA

MINIMUM 50 PEOPLE  
SUBJECT TO AVAILABILITY

*EXPLORE THE DELICIOUS FLAVOURS OF SPAIN WITH ONE OF OUR FAMOUS PAELLAS, AN AUTHENTIC TASTE SENSATION + VISUAL SPECTACLE FROM START TO FINISH. THIS CLASSIC SPANISH DISH IS PERFECT FOR FEEDING THE MASSES AT YOUR NEXT EVENT.*

## CHICKEN + CHORIZO

24 P/P

Lemon brined chicken breast, salumi chorizo, saffron-infused stock, peas + fire-roasted capsicum

## SEAFOOD

30 P/P

Lemon brined chicken breast, salumi chorizo, saffron-infused stock, South Australian prawns + calamari, local mussels, peas + fire-roasted capsicum

## VEGAN

24 P/P

Silver beet, roasted mushrooms, peas, fire-roasted capsicum, saffron-infused stock + truffle oil

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# WOOD-FIRED PIZZA

26 P/P

MINIMUM 50 PEOPLE / SELECT 5 PIZZAS TO BE SERVED OVER A 2 HOUR PERIOD  
SUBJECT TO AVAILABILITY

## MARGHERITA

Sugo / Fior Di Latte / Parmesan / Basil /  
Extra Virgin Olive Oil

## PRAWN

Pizza in Bianco / Mozzarella / Lemon /  
Marinated Prawns / Gypsy Ham / Garlic /  
Chilli / Onion

## SALAMI

Sugo / Fior Di Latte, Fennel Salami /  
Chilli Flakes / Kalamata Olives /  
Extra Virgin Olive Oil

## ANCHOVY

Sugo / Fior Di Latte / Anchovies / Basil /  
Oregano / Extra Virgin Olive Oil

## PROSCIUTTO

Mozzarella / Parmesan / Prosciutto /  
Rocket / Extra Virgin Olive Oil

## FUNGHI

Sugo / Fior Di Latte / Swiss Brown  
Mushroom / Basil Pesto / Parmesan /  
Truffle Oil

## GARLIC & HONEY

Pizza in Bianco / Mozzarella / Garlic /  
Lemon / Honey

## PUMPKIN

Sugo / Roast Pumpkin / Persian Feta /  
Red Onion / Mozzarella

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# BREAKFAST

MINIMUM ORDER 25

OPTION 1 21.50 P/P  
VEGAN + GF OPTION AVAILABLE, ADD \$2

Ham + Swiss cheese croissant  
Mini spinach + Gruyere filo tart  
Hash browns with rosemary salt + tomato  
chutney (GF, vegan)  
Bircher muesli with apple, toasted almonds  
+ coconut  
Lemon chia slice  
Seasonal fresh fruit

OPTION 2 17.50 P/P  
VEGAN + GF OPTION AVAILABLE, ADD \$2

Ham + Swiss cheese croissant  
Mini spinach + Gruyere filo tart  
Assorted Danish  
Seasonal fresh fruit

# SANDWICHES

MINIMUM ORDER 10

8.20 P/P

Selection of fresh sandwiches with  
20% vegetarian filling

\*Can be made vegan or GF



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