

CATERING MENU

by FOOD MAN CHEW



SHARE BOARDS

Designed to serve 7-10 people

Cheese Board a selection of 4 Australian cheeses, crackers, and quince paste	109
Tasting Board a generous spread of cured meats, pickled veg, grilled flatbread and dip	135
Seasonal Fruit Board a colourful assortment of fresh, seasonal fruit	88
Grilled Turkish Bread Served with aged balsamic, Alto olive oil, & shaved parmesan (Vegan option available on request)	25
French Fries with Mick’s chicken salt and tomato sauce (Vegan GF)	13.5
Grilled Flatbread with House-Made Hummus topped with chilli oil and nigella seeds (vegan)	45

CANAPES FOR ALL GROUP SIZES

\$5.50 each / Minimum batch of 20 to start

Lamb Sausage Rolls lamb & roast carrot with tomato chutney	Fried Cereal Chicken with bbq sauce & kewpie mayo
Pumpkin Arancini roast pumpkin and parmesan with black garlic mayo (vegetarian GF)	Crispy Potato Cakes with hot smoked salmon, whole egg mayo & a hint of cayenne (Dairy Free, GF)
Spinach & Gruyere Filo Tart (vegetarian)	Pea & Mint Croquettes (vegan GF)
Mini Yorkshire Puddings with roast beef & horseradish mayonnaise	Mini Beef Pie with tomato ketchup

PIZZA - THE CLASSIC

\$33 per person / minimum 50 guests (served over a 2hr period)
made with 72-hour aged house-made dough

To Start

- Grilled Turkish Bread with aged balsamic & Alto olive oil
- Shared antipasto plates with cured meats, olives & marinated vegetables

Pizza Selection

- Margherita- fior di latte, tomato sauce, fresh basil, parmesan & olive oil
- Prawn & Barossa Ham- Prawns, shaved ham, garlic oil, chili, lemon & spring onions
- Fennel salami, chili honey & olives
- Potato & mozzarella- sliced potato, mozzarella, rocket & black garlic aioli
- Pork & fennel meatballs, fior di latte & fresh basil

PIZZA - THE FULL SPREAD

\$47 per person / minimum 20 guests (served over a 2hr period)
made with 72-hour aged house-made dough

To Start

- Grilled Turkish Bread with aged balsamic & Alto olive oil
- Shared antipasto plates with cured meats, olives & marinated vegetables

Canapes

- Three roaming canapes per guest from our seasonal canape menu

Pizza Selection

- Margherita- fior di latte, tomato sauce, fresh basil, parmesan & olive oil
- Prawn & Barossa Ham- Prawns, shaved ham, garlic oil, chili, lemon & spring onions
- Fennel salami, chili honey & olives
- Potato & mozzarella- sliced potato, mozzarella, rocket & black garlic aioli
- Pork & fennel meatballs, fior di latte & fresh basil

Note- the minimums for pizzas are strict; you MUST ORDER A MINIMUM OF 50 TO GET THE CLASSIC, the higher price of the Full Spread is the only reason we can offer a minimum of 20 on it.

PAELLA - THE CLASSIC

\$33 per person / minimum 20 guests (GF)

To Start

- Grilled Turkish Bread with aged balsamic & Alto olive oil
- Shared antipasto plates with cured meats, olives & marinated vegetables

Chicken & Chorizo Paella

Lemon-brined chicken, Barossa chorizo, saffron-infused stock, roasted red peppers all brought together in an impressively large pan – a culinary delight for you and your guests (Vegetarian or seafood paella available on request)

PAELLA - THE FULL SPREAD

\$47 per person / minimum 20 guests (GF)

To Start

- Grilled Turkish Bread with aged balsamic & Alto olive oil
- Shared antipasto plates with cured meats, olives & marinated vegetables

Canapes

- Three roaming canapes per guest from our seasonal canape menu

Chicken & Chorizo Paella

Lemon-brined chicken, Barossa chorizo, saffron-infused stock, roasted red peppers all brought together in an impressively large pan – a culinary delight for you and your guests (Vegetarian or seafood paella available on request)

BUFFET

\$68 per person / minimum 30 guests

A generous hot and cold buffet designed for relaxed dining and larger events.

Hot Selection: Crispy pork belly with black bean dressing & pickled cucumber (GF), saffron chicken with mint, chilli & preserved lemon (GF), roast pumpkin with pomegranate molasses, lime & nigella seeds (vegan GF)

Sides: Baby potatoes with Mick’s chicken salt & aioli, ginger & garlic cauliflower with peanuts & spicy mayo (vegan GF), iceberg wedges with apple cider dressing & chilli rye crumb (vegan GF), crusty bread & cultured butter

DESSERT MENU

\$6.50 each / mix & match to meet minimum order of 20 in total

- Lemon Meringue Cheesecake (GF)
- Raspberry Pistachio Friand
- Plant Based Raspberry Ripe Slice (Vegan)
- Apple Caramel Tart
- Chocolate Macadamia Slice (GF)
- Chocolate Cheesecake Raspberry Meringue

CONFERENCE CATERING

Minimum 20 pax

- Breakfast / Morning Tea

19.5 p.p
- Hash brown with tomato chutney and rosemary salt
 - Ham and cheese croissant
 - Lemon chia slice
 - Fresh fruit

- Sandwiches

9.5 ea.
- A selection of sandwiches including 20% vegetarian

SIT DOWN DINNERS

Alternate Drop Menu | minimum 60 guests

For extra special events a custom alternate drop menu can be created suitable for large formal events such as weddings. Minimum 60 guests and subject to hire of an appropriate seated area.

STAFF

If you would like service staff for your event to walk the food around your guests, there is an additional charge of \$45 per hour per staff member for a minimum of two hours. We recommend one staff member for up to 50 guests and an additional staff member for every 30 people after that.

PLATES

We can provide real crockery & cutlery as an add on for the following prices-

- **Canapes** - \$4 per person
- **Paella** - \$4 per person
- **Cakage** - \$4 per person

Please note: take away bowls and cutlery are supplied with paella.