

FAHRENHEIT CATERING

Menu

Canapes

Croquettes – Salt Cod and scallion OR Smokey chicken and Manchego.

3 Cheese Arancini

Chicken, rosemary and Spanish ham Brochette

Frittata, pumpkin, sage and ricotta

Wattle blossom smoked pork, chipotle sauerkraut and charred mango tostadas

Lemon cured Kingfish with soft herbs, fried wonton chips, Pico di Gallo, avocado

Slow cooked lamb shoulder with African spice chutney, minted dipping sauce

Pork, chicken and caraway seed sausage rolls with smoked baby tomato relish

Fried camembert, black fig and quince puree

Snapper, smoked corn and blue swimmer crab cake

Sablé, leek-ash goat cheese & confit baby tomato

Truffle and chive crème in black garlic potato wafer

Small Bowls

Rare roast S.A. beef loin, pomme puree, horseradish crème and pinot glaze

Gallaecian style South Australian octopus, lemon thyme, piccolo potatoes

Tuna and ocean trout Poké, tomato lime salsa and cucumber gel.

Ras-el-Hanout spiced Lamb Ragout, eggplant marmalade and cous-cous

Smoked Ham Hock, confit pork jowl, green pea, parsnip and cress

Risotto Primavera, locally made pecorino and sweet pickled baby fennel

Local 'fish 'n' chip' cones with herb aioli

Roasted cauliflower, Sumac, crispy chickpea, mint and pomegranate

Seared chorizo & SA King prawn on zesty skordahlia with baby herbs

Tempura pumpkin, edamame bean, local sweet sea vegetable, wasabi wonton

Gnocchi, sorrel and sage burnt butter

Jambalaya

Traditional Creole/Cajun large rice dish cooked slowly with tomato and spices

Vegan – Okra, Chard, red bean, capsicum and cauliflower

Meat – Smoked chicken, house made Andouille sausage, tomato and chilli

Seafood – Prawn, local mussel and seasonal white fish

Premium – Smokey chicken, confit pork belly, king prawn, tomato, Trinity and baby beans

(\$3/head surcharge)

All Jambalayas are built with Creole herbs, tomato and capsicum stock and rich spices

Tacos

Mojito fried chicken, mint and rum soused onions

Pulled fire pit pumpkin, pinto bean mole

Smoked Angus beef brisket, spicy aioli and green tomato salsa

Baja style shark goujon, charred pineapple mojo

Slow braised pork, orange glaze, 'queso fresco'

All built with soft shell wheat tortilla ~ corn (gf) available on request

Sliders

Paprika Smoked chicken, griller bacon, pickles and lime aioli

Pork braised in White wine, mustard and thyme with caponata and swiss cheese

Shaved beef pastrami, gruyere cheese, Russian dressing and red kraut.

Fried calamari, iceberg lettuce and lemon aioli

Handmade felafel, tahini and herb labneh

Smoked beef chorizo, Spanish sheep cheese, paprika aioli, green slaw

Grilled Portobello mushroom, feta cheese, baby spinach

Barbeque Main Course

Whole cooked Snapper in paperbark, Warragul, lemon myrtle, shallots

Salt Bush lamb rack, duck pate, lemon-thyme crouton, Vincotto.

Smoked local beef brisket with pepper vinegar and ranch sauce

Angus beef chorizos charcoal grilled with Romesco sauce, pickled baby cucumbers

Whole chickens baked with a macadamia, lemon, pancetta and barley stuffing, gremolata

BBQ Portobello mushrooms and grilled haloumi with Dukkah *v

Braised Berkshire pork scotch, Beerenberg mustard, crackling and caponata

King Prawn and SA calamari shasliks with Myer lemon oil and oregano leaf

Lamb shoulder slow cooked with 'Taka-tala' spice chutney, lime & mint yoghurt

Fire pit pumpkin, salted pepitas, thyme and soft sheep cheese *v

Roasted whole cauliflower, tahini, sumac and smokey eggplant puree *v

Sides

Pomelo, mint, lime, cucumber, pickled kohlrabi, pea shoots, crispy shallots

Smashed new potatoes, rosemary sea salt, pink pepper

Du puy lentil, butter pumpkin, baby spinach, red onion and fetta

Broccolini, toasted sesame, mild chilli butter

Wild rocket, shaved parmesan, walnut pesto

Heirloom tomatoes, sweet basil and buffalo mozzarella

Garden leaf, oranges, charred fennel, mint and garden peas

Roasted baby carrots in ginger and toasted almonds

Desserts

Menu and options by request

Cheese Ensemble

(grazing table or shared small platter)

Local and imported cheeses chef selection served with chutneys, fruit pastes, fresh fruit, crackers, lavosh and biscuits.

Pricing

Mains Packages

\$40.00 / head

2 Meat choices

1 Vegetarian choice

2 sides

\$48.00 / head

Big BBQ package – Hot grazing table or Shared table platters

3 Meat choices

2 sides

\$56.00 / head

3 Canape choices OR 2 Small Bowls

+

2 Meat choices and 1 Vegetarian choice

2 Sides

(plated option incurs \$10.00/head surcharge including tableware)

Add on Packages

Add any 1 option on to any mains package at \$13.00/head

<u>Tacos</u> 2 filling choices 2 pieces per head	<u>Jambalaya</u> 1 Entrée size serve per person	<u>Sliders</u> 2 filling choices 2 pieces per person
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Any additional items can be added to your menu package by negotiation.

Standing-Only Catering

All Canape, Small bowl, Tacos, Jambalaya and Sliders menu options are available as a standing only and pass around packages. All of these will include enough food for a small to medium meal.

Pricing starts at \$25.00/person (minimum spend \$700.00)