



FUMO FOODS PTY LTD

PRODUCT AND PRICE LIST 2018



FUMO FOODS PTY LTD
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FOOD LICENCE NUMBER 38903

PRODUCT AND PRICE LIST 2018

Item

Smoked meat

	Description	Uses	\$/ kg
Smoked beef brisket	Beef brisket slow smoked for 16 hours with a mix of old Jim beam barrel, pecan and cherry wood.	<i>Shredded or sliced, can be used hot or cold. Mix with Fumo's BBQ sauce and gravy for a hot sandwich.</i>	
Smoked beef short rib	Meaty beef short ribs rubbed with mustard and spice mix, then slow cooked and hot smoked	<i>Extremely tender, the meat falls off the bone. Shred the meat up and use in toasties or serve whole as part of a smoked meat box.</i>	
Boston Butt pulled pork	Dry rubbed pork shoulder, slow smoked for 14 hours with a mix of old whiskey oak barrels, maple and apple wood. Finished with Fumo's own brand BBQ sauce.	<i>Shredded hot into sandwiches, salads or baked potatoes. Pour on Fumo's BBQ sauce for a richer flavour.</i>	
Pulled beef	Slow cooked for 16 hours in Fumo's own brand BBQ sauce.	<i>Perfect served hot on a sandwich. Try mixing with baked beans for a classic Sloppy Joe sandwich.</i>	
Burnt ends	Chopped caramelised ends from the smoked brisket.	<i>Delicious Intense flavour. Served hot, it adds serious flavour to any dish.</i>	
Hot smoked chicken wings (mid or whole)	Salted chicken wings, hot smoked until juicy and tender	<i>Deep fry until golden. Serve with blue cheese or ranch dipping sauce.</i>	

Cuban style skirt steak	Thin skirt steak marinated in Cuban flavours, chargrilled and sous vide to medium.	<i>Slice thin for a Cuban style salad, or slice thicker for a Cubano style sandwich with pickles and cheese.</i>	
Beef flat plate ribs	American style beef ribs. Rubbed with Fumo's house rub and cooked until tender.	<i>Chargrill for caramelisation then mop with BBQ sauce. Serve with a loaded jacket potato or fries and salad.</i>	
Slow smoked Chicken	Moist chicken breast slow smoked with Alder and maple wood.	<i>Sliced chicken breast can be served hot or cold. Pair with quinoa, spinach, herbs and lemon juice for a refreshing salad.</i>	



CHARCUTERIE

	Description	Uses	\$/ kg
Duck confit	Salted duck legs cooked slowly in duck fat, thyme, bay leaves and orange zest.	<i>Simply warm and serve with potato puree and salad. Or serve shredded in a baguette or burrito.</i>	
Confit pork belly	Salted pork belly slow cooked in pork fat until tender.	<i>Crackle the skin under a hot grill and serve as a whole piece. Or portion into strips and fry like bacon.</i>	
Duck Rillettes	Salted duck marylands slow cooked in duck fat and herbs for 4 hours.	<i>Place in glass jars and serve with melba croutons.</i>	
Duck and Chicken Liver Parfait	Pan fried duck and chicken livers with port reduction, blended until smooth.	<i>Pipe straight onto wooden boards/moulds. Serve with prune compote & bread.</i>	
Wild boar and duck en crouste	Wild boar mince, duck breast and duck livers rolled with cranberries and rosemary. Wrapped in pasty then baked in the oven.	<i>Serve cold with other meat selections as part of a share board or on its own with bread and cranberry sauce as an entrée.</i>	



CHICKEN/SANDWICH FILLERS

	Description	Uses	\$/ kg
Sliced pork	Pork loin, sous vide to perfection. Then sliced ready to add your own flavours or use plain.	<i>This moist pork is perfect cold on a sandwich or heated and served in a baguette with gravy</i>	
Sliced roast beef	Beef bolar blade sous vide and roasted to keep all the juices and flavour in.	<i>This moist beef is perfect cold on a sandwich or heated and served in a panini or as a quesadilla</i>	
BBQ Chicken	Chicken breast marinated in Fumo's BBQ sauce, slowed cooked, shredded, and ready to use.	<i>Served hot or cold this chicken goes perfectly with slaw and pickles, served on a bun, jacket potato or salad.</i>	
Pesto Chicken	Chicken breast, slowed cooked, shredded, and marinated in traditional pesto, ready to use.	<i>Served hot or cold this chicken goes perfectly with sundried tomatoes, capsicum and avo, served in a wrap, jacket potato or salad.</i>	
Cajun Chicken	Chicken breast marinated in Cajun spice, slowed cooked, shredded, and ready to use.	<i>Served hot or cold this chicken goes perfectly with cucumber, chargrilled corn and yogurt dressing, served on a bun, jacket potato or salad.</i>	
Tandoori Chicken	Chicken breast marinated in Tandoori marinade, slowed cooked, shredded, and ready to use.	<i>Served hot or cold this chicken goes perfectly with currents, rice, peas and salsa, served in a naan, pita or wrap.</i>	

Mediterranean chicken	Chicken breast marinated in Mediterranean herbs and olive oil, slowed cooked, shredded, and ready to use.	<i>Served hot or cold this chicken goes perfectly with olives, marinated artichokes and eggplant, served in a wrap or salad.</i>	
Moroccan chicken	Chicken breast marinated in Moroccan spice, slowed cooked, shredded, and ready to use.	<i>Served hot or cold this chicken goes perfectly with pickled veg, roast tomatoes and mint dressing, served in a wrap, sandwich or brown rice salad.</i>	
Mexican chicken	Chicken breast marinated in Mexican seasoning, slowed cooked, shredded, and ready to use.	<i>Serve hot on a brioche bun with classic slaw, chipotle mayo and smoked cheddar. Or serve rolled with brown rice and sour cream for a tasty burrito.</i>	
Sous vide chicken	Plain slow cooked juicy chicken.	<i>Extremely versatile chicken. Can be eaten hot or cold and added to almost anything.</i>	



Minimum order \$100. Deliveries are Monday to Saturday, closed Sunday. Orders must be placed before 10pm to ensure next day delivery