

Crafting Culinary Experience

@foodheist_au

Unit 4 /106-108 Station Road, Seven Hills, NSW- 2147

ABOUT US

Food Heist is a proudly family-owned business with over two decades of expertise in catering and food manufacturing. We deliver a wide variety of products crafted to serve both food service providers and retail markets.

Based in Sydney, Australia, we produce all our goods using cutting-edge machinery and adhere to the highest food safety and quality standards, backed by SQF and HACCP certifications. This ensures consistent excellence in every product we offer.

We are passionate about building strong partnerships. Food Heist collaborates closely with clients on bespoke projects and provides contract manufacturing solutions for food companies. Our team is dedicated to developing and executing tailored strategies that help your brand thrive and succeed in a competitive market.

Vision

To be Australia's leading food manufacturing partner, driven by Respect, continuous Evolution, and unwavering Commitment to quality, innovation, and customer success setting the benchmark for excellence in the food industry.

Mission

At Food Heist, we:

Champion Evolution by embracing innovation and continuous improvement

Uphold the highest Standards of food safety, quality, and service

Operate Proudly Australian, celebrating local expertise and craftsmanship

Lead with Empathy, understanding the needs of our customers and partners

Show true Commitment to sustainable growth and long-term partnerships

Believe in Teamwork, working collaboratively to achieve shared goals

SOUPS

Chicken Laksa Soup

A spicy, fragrant Southeast Asian noodle soup made with coconut milk, curry laksa paste, tender chicken, and fresh herbs.

Thai Pumpkin Soup

A tom yum based cooked with roasted pumpkin.

Chicken Laksa Soup:

A creamy, luxurious blend of potatoes, butter, and cream, infused with aromatic truffle paste.

Potato and Truffle Soup

A creamy soup made with mushroom and garlic, finished with thyme.

Creamy Mushroom

A spicy, fragrant Southeast Asian noodle soup made with coconut milk, curry laksa paste, tender chicken, and fresh herbs.

Coconut and Lentil Soup

A spiced coconut-based soup with mixed vegetables and split lentils.

Tuscan Veg Soup

A rustic Italian style soup which comes with quinoa, kale, chickpea and diced vegetables.



WET DISHES

Butter Chicken

A creamy, mildly spiced Indian curry with tender chicken in a rich tomato, butter, and creambased sauce.

Chicken Marsala

An Italian-American dish featuring seared chicken cutlets in a rich mushroom and sweet Marsala wine sauce.

Chicken Paprikash

A Hungarian dish with tender chicken simmered in a creamy, paprika-spiced sauce.

Thai Green Chicken Curry

A curry made with a blend of Thai green herbs, spices and coconut milk. Mildly hot.

Chicken Casserole

A comforting dish made with chicken, vegetables and fresh herbs.

Goan Style Cauliflower Curry

A coconut-based cauliflower curry cooked in Goan spices, a perfect balance of sweet, sour and spicy.

Veg and Yellow Lentil Curry

A wholesome, mildly spiced dish combining soft yellow lentils with mixed vegetables in a curry sauce. Vegan Friendly.

Thai Green Tofu Curry

A curry made with a blend of Thai green herbs, spices and coconut milk. Mildly hot. Vegan Friendly



WET DISHES

Lamb Korma

A rich and creamy Indian curry made with tender lamb, yogurt, ground nuts, and aromatic spices in a mild sauce.

Lamb Tagine

Moroccan stew made with tender lamb, dried fruits, vegetables, and fragrant spices, slow-cooked to perfection.

Lamb Rendang

A rich slow cooked Malaysian/Indonesian curry made slow cooked lamb.

Beef Massaman Curry

Slow cooked beef served in a traditional Thai Massaman sauce.

Beef Bourguignon

A classic French stew made with beef, red wine, vegetables, herbs, and slow-cooked until tender perfection.

Beef Stroganoff

Slow cooked tender beef in a creamy sour mushroom sauce. Pairs perfectly with your choice of starch.

Chilli Corn Carne

Beef mince and black bean stew cooked with Mexican chillis and spices.

Vegan Chilli Corn Carne

This offering comes with plant based protein and offers the same flavour/texture as our meat-based product.



BASE SAUCES

All the bases pairs well with our sous vide range, providing a complete food solution for your business.

Makhani Sauce

Creamy, mildly spiced tomato based sauce, pairs perfectly with any vegetable, paneer cheese or our sous vide tandoori chicken.

Korma Sauce

A rich onion based creamy sauce pairs perfectly with vegetables, chicken, red meat or our sous vide lamb shanks.

Tikka Masala Sauce

Inspired from India, created by Britain. This creamy rich spicy tomato sauce pairs well with anything be it Vegetables, Chicken, Fish or red meat.

Adobo Sauce

A Traditional Filipino sauce, which is savory and sweet, with a distinct soy flavour.

Rendang Base

A traditional Indonesian/Malaysian base pairs well with any slow cooked red meat or vegetable.

Massaman Sauce

A traditional Thai sauce made with warm spices, coconut milk and peanuts.

Rogan Josh Sauce

A Kashmiri staple, this sauce is rich, spicy and is perfect for a cold winter night. Pairs perfectly with either vegetables, beef or lamb.



Packaging is variable on the number of orders

BASE SAUCES

All the bases pairs well with our sous vide range, providing a complete food solution for your business.

Red Curry Sauce

A well balanced traditional red curry base pairs well with any protein or vegetable.

Green Curry Sauce

A well-balanced traditional green curry base pairs well with any protein or vegetable.

Yellow Curry Sauce

A well-balanced traditional yellow curry base pairs well with any protein or vegetable.

Tagine Base

Moroccan stew made with dried truits, vegetables, and fragrant spices, goes well by itself or can be paired with any protein.

Marsala Sauce

A rich mushroom and marsala wine-based sauce.

Paprikash Sauce

A creamy sauce made with tangy tomatoes and paprika.

Stroganoff Sauce

Creamy mushroom-based sauce finished with sour cream.

Vindaloo Sauce

Inspired by the Portuguese, this Goan sauce is fiery, tangy and pairs perfectly with any protein or vegetable.



Packaging is variable on the number of orders

SOUS VIDE RANGE All meats can be customized with different flavors and variations.

Beef

Slow Crafted Beef

Tex Mex Shredded Beef

Braised Beef Cheeks in Red Wine Sauce

Smoky BBQ Pulled Beef

Slow Cooked Osso Buco in Red Wine Squce

Sous Vide Beef

Tender Braised Brisket Plain

Tender Braised Brisket BBQ

Beef Back Ribs

Beef Short Ribs

Lamb

Smokey BBQ Lamb Ribs

Sous Vide Lamb Ribs Plain

Sous Vide Lamb Shank Plain

Braised Lamb Shank in Red Wine Sauce

Braised Lamb Shank in Tomato and Basil Sauce

Slow Crafted Roast Lamb Plain



SOUS VIDE RANGE All meats can be customized with different flavors and variations.

Pork

Sous Vide Pork Ribs Plain

Smokey BBQ Pork Ribs

Smoky BBQ Pulled Pork

Tender Pulled Pork Plain

Slow Cooked Pork Hock Plain

Char Sui Pork Belly

Sous Vide Pork Belly Plain

Slow Cooked BBQ Apple Pulled Pork

Chicken

Lemon Herb Chicken

Grilled Chicken

Pulled Chicken

Tandoori Chicken

BBQ Chicken Drumettes

Chicken Wings BBQ

Chicken Wings Korean

Chicken Wings Mango Habanero

BBQ Half Chicken

Tex Mex Pulled Chicken



HANDMADE DUMPLINGS

Prawn Dumpling

Prawn Chives Dumplings

Prawn and Pork Siu Mai

Pork Dumpling

BBQ Pork Bun

Chicken and Mushroom Siu Mai

Coriander Prawn Dumpling

Veg Mushroom Dumpling

Spinach Chicken Dumpling

Veg Tofu and Shitake Dumpling



HANDHELD / CANAPE PRODUCTS

Chickpea and Fava Bean Falafel

Potato and Cheese Croquettes

Chorizo Croquettes

Puttanesca Croquettes

Chicken Croquette

Zucchini and Corn Fritters

Potato and Beef Fritters

Medu Vada

Rice Idli Cake

Aloo Tikki

Hara Bhara Kebab

Chicken Meatballs

Pork Meatballs

Beef Meatballs



RELISHES AND SAUCES

Caramelised Red Onion Relish

Mexican Salsa Relish

Tomato and Chilli Relish

Mango Habanero Sauce

Signature BBQ Sauce

Coconut Chutney

Tamarind Chutney

Burger Sauce (Mayo Based)

Chipotle Mayonnaise

Peri Peri Mayonnaise

Vegan Mayonnaise



All our products come in customizable packaging.

Get in touch with us today for further information.

