



Aussie Ripper BBQ Menu Option Three

SUCCULENT BBQ MEATS

Chicken Shashiks

Seasoned with a traditional garlic and parsley dry Greek seasoning

Pork Belly Ribs

With a Smokey BBQ marinade

Scotch Fillet Steak

Seasoned with Chef's own special seasoning

Lamb Loin Chops

Basted with a Mediterranean garlic and rosemary seasoning

BAKES / HOT DISHES

Mixed Mediterranean Vegetable Tray

Eggplant, Zucchini, Capsicum and Onions

Lasagna

Layers of fresh pasta, Bolognese sauce topped with shredded mozzarella

Creamy Potato Bake

Sliced potato with chunky pieces of ham, onions and finished with two cheeses and the chefs special herbs and spices

GARDEN FRESH SALADS

Coleslaw

Crisp cabbage, carrot, celery, spring onion & parsley with a special mayonnaise dressing

Asian Style Vegetarian Rice salad

Freshly diced vegetables with an Asian style dressing

Greek Salad

Tomato, cucumber, capsicum, onion, lettuce, kalamata olives and feta cheese dressed in salt, pepper, olive oil and wine vinaigrette

DELICIOUS DESSERTS

Italian Mignone Cakes

Cannoli, Chocolate Éclair, Coffee Éclair, Rumbaba, Vanilla Squares, Cream Puff, Chocolate Puff, Hazelnut Puff, Banana Caramel Tart and Fruit Tarts

Aussie Ripper Roasts will also provide breadsticks with butter sachets, good quality plastic dinnerware, napkins and all condiments to compliment your meal. Our professional staff will prepare, cook and serve your guests as buffet style menu.

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