



Ripper Roast Menu

Choice of 3 SUCCULENT ROAST MEATS:

Chicken Pieces

Marinated in garden fresh herbs and sweet chilli sauce

Roast Beef

Marinated in a Cajun spice

Roast Lamb

Seasoned in the finest Greek herb and spice mix
or

Roast Pork

Marinated in fresh herbs and spices

Roast Potatoes

Served with butter and sour cream

PLUS Choice of 3 GARDEN FRESH SALADS:

Pasta Salad

Spiral pasta with celery, red & green capsicum in a tomato & basil dressing

Coleslaw

With Mediterranean vinaigrette dressing or creamy dressing

Asian Style Vegetarian Rice salad

Freshly diced vegetables with an Asian style dressing

Supreme Potato

Premium diced potato in a smooth creamy dressing

Beetroot

Served with red onion rings

Garden Greens

Tomato, cucumber and lettuce dressed with a light red wine balsamic vinegar and olive oil dressing

Pineapple

Diced pineapple pieces infused with its own natural sweet juices

PLUS Choice of 2 HOT VEGETABLE DISHES:

Traditional home made Lasagna

Consisting of lasagna sheets, Bolognese sauce, sliced ham, and three cheeses served in a chafing dish

Creamy Potato Bake

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





Mixed Mediterranean Vegetable Dish

Consisting of eggplant, zucchini, capsicum, onion and pumpkin seasoned in fresh herbs and garlic

Greek style oven baked potatoes

With olive oil, lemon juice and oregano

Combination of 4 DELICIOUS SWEETS:

Pavlova

Covered in fresh fruit and double fresh cream

Black forest

Filled with three cream layers and moist light sponge, then dressed with layers of chocolate

Cheesecake

A creamy light continental lemon cheesecake presented on a crisp biscuit base

Fresh fruit salad

Watermelon, honeydew, rockmelon, pineapple, strawberries and kiwi fruit served with fresh cream

Aussie Ripper Roasts will also provide:

- breadsticks with butter sachets
- good quality plastic dinnerware
- napkins
- all condiments to compliment your meal

Our professional staff will prepare, cook and serve your guests as buffet style menu.

Total Cost: \$31.90 plus GST per person

Staff Fee: \$130.00 plus GST (if less than 80 adults)

Sunday / Public Holiday surcharge: 20%

To confirm your booking we require the attached booking form to be signed, completed and returned to us within 7 days. Once we have received your signed booking form a deposit invoice for \$500.00 will be generated for you, which must be paid within 7 days of receipt.

If you have any further questions, please do not hesitate to contact us.

Kind Regards,

Aussie Ripper Roasts Pty Ltd



