



Ripper BBQ Menu Option Two

SUCCULENT BBQ MEATS

Chicken thigh Fillets

Seasoned with a traditional garlic and parsley dry Greek seasoning

Pork Belly Ribs

With a Smokey BBQ marinade

BBQ Sausages

Traditional flavored Australian style thin BBQ Sausages

Scotch Fillet Steak

Seasoned with Chef's own special seasoning

Mixed Mediterranean Vegetable Tray

Eggplant, Zucchini, Capsicum and Onions

GARDEN FRESH SALADS

Pasta Salad

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

Coleslaw

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

Potato Salad

Red skin potato mixed with parsley and spring onion in a traditional mayonnaise and sour cream dressing

Garden Greens

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

Asian Style Vegetarian Rice salad

Freshly diced vegetables with an Asian style dressing

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.

