



Devine BBQ Menu (Option 3)

SUCCULENT BBQ MEATS

Chicken Shasliks

Seasoned with a traditional garlic and parsley dry Greek seasoning

Pork Belly Ribs

With a Smokey BBQ marinade

Mini Scotch Fillet Steak

Seasoned with Chef's own special seasoning

Lamb Loin Chops

Basted with a Mediterranean garlic and rosemary seasoning

VEGETABLES / HOT DISHES

Mixed Mediterranean Vegetable Tray

Variety of in season vegetables

Traditional Homemade Lasagne

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, spring onion & parsley tossed in olive oil lemon juice and cracked sea salt Or in a special mayonnaise dressing

Beetroot Salad

Beetroot, spinach and feta

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

Variety of Italian Mignone cakes





Aussie Ripper Roasts will also provide:

- Sliced bread 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.

