



## **Ripper BBQ Menu (Option 2)**

### **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

### **VEGETABLES**

#### **Mixed Mediterranean Vegetable Tray**

Variety of in season vegetables

### **GARDEN FRESH SALADS**

#### **Pasta Salad**

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

#### **Coleslaw**

Crisp cabbage, carrot, spring onion & parsley tossed in olive oil lemon juice and cracked sea salt Or in 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

### **DELICIOUS DESSERTS**

#### **Italian Mignone Cakes**

Assortment 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.

