



Ripper Roast Menu (Option 2)

SUCCULENT ROAST MEATS (choice of 3)

Chicken Pieces

Marinated in garden fresh herbs and sweet chili sauce

Roast Beef

Marinated in a Cajun spice

Roast Pork

Marinated in fresh herbs and spices

Roast Lamb

Seasoned in the finest Greek herb and spice mix

VEGETABLES

Roast Potatoes

Served with butter and sour cream

GARDEN FRESH SALADS (choice of 3)

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

Supreme Potato

Premium diced potato in a smooth creamy dressing

Beetroot

Beetroot, spinach and feta

Garden Greens

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





HOT DISHES (choice of 2)

Traditional Homemade Lasagne

Consisting of lasagne 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

Variety of in season vegetables

Greek Style Oven Baked Potatoes

With olive oil, lemon juice and oregano

DELICIOUS DESSERTS:

Pavlova

Covered in fresh fruit and double fresh cream

Mud Cake

Rich chocolate mud cake served with fresh cream

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

