



Ripper BBQ Menu (Option 2)

SUCCULENT BBQ MEATS

BBQ Sausages

Traditional flavored Australian style thin BBQ Sausages

Chicken Thigh Fillets

Seasoned with a traditional garlic and parsley dry Greek seasoning

Pork Belly Ribs

With a Smokey BBQ marinade

Scotch Fillet Steak - mini

Seasoned with Chef's own special seasoning

VEGETABLES

Mixed Mediterranean Vegetable Tray

Variety of in season vegetables

GARDEN FRESH SALADS

Beetroot

Beetroot, spinach and feta

Coleslaw

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

Or in a special mayonnaise dressing

Garden Greens

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

Pasta Salad

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

Supreme Potato

Premium diced potato in a smooth creamy dressing

DELICIOUS DESSERTS

Italian Mignone Cakes

Assortment of Italian Mignone cakes





Aussie Ripper Roasts will also provide:

- Bread slices with butter sachets
- Good quality disposable dinnerware
- Napkins
- All condiments to compliment your meal

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

