



Aussie BBQ Menu (Option 1)

SUCCULENT BBQ MEATS

Chevapchichi

Beef & pork chevapchichi, garlic & rosemary oil

Gourmet BBQ Sausages

Traditional flavored Australian style BBQ Sausages cooked over charcoal

Chicken Thigh Fillets

Marinated with fresh lemon and thyme oil

Continental Sausages

Premium beef sausages infused with red wine, fennel, salt and pepper, cooked over open charcoal

OUR SALADS

House Made Coleslaw

Crisp red and white cabbage, grated carrot, continental parsley, spring onion in a tangy mayonnaise dressing

Basil Pasta

Penne pasta tossed through a homemade basil oil, char-roasted red capsicum and Spanish onion

Potato & Herb Salad

Diced potato, garden fresh herbs, seeded mustard in a rich creamy dressing

Aussie Ripper Roasts will also provide:

- Sliced bread with butter sachets
- Good quality disposable dinnerware
- Napkins
- All condiments to compliment your meal

Our professional staff will prepare, cook and serve your guests in compliance with SA Health COVID-19 restrictions at the time of your function.

