



Ripper BBQ Menu (Option 2)

SUCCULENT BBQ MEATS

Gourmet BBQ Sausages

Traditional flavored Australian style BBQ Sausages cooked over charcoal

Chicken Skewers

Seasoned with traditional Greek herbs and spices finished with a lemon oil

Continental Sausages

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

Lamb Loin Chops

Seasoned with a blend of Mediterranean herbs and spices, finished with fresh lemon juice

OUR SALADS

House Made Coleslaw

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

Italian Mesclun & Pickled Onion

Mesclun salad mix, house pickled onion, aged balsamic, olive oil

Rocket & Parmesan

Crisp rocket, grana Padano, balsamic reduction, and olive oil

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:

- 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 in compliance with SA Health COVID-19 restrictions at the time of your function.

