



Little Taste Of Italy

MAIN COURSE *Buffet Style*

MEATS

Italian Continental Sausage

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

Chicken Thigh Fillets

Marinated with fresh lemon and thyme oil

Pork Belly Ribs

Basted in a house made Smokey BBQ marinade

Mini Scotch Fillet Steak

Infused with a variety of fresh herbs and spices

HOT DISHES

Traditional Homemade Lasagne

Fresh pasta sheets, traditional Bolognese, béchamel, mozzarella & shaved parmesan

Mixed Mediterranean Vegetables

Variety of in season vegetables with rosemary salt and balsamic glaze

Creamy Potato Bake

Scallop potato, twice cooked bacon, sautéed onions, mozzarella, parmesan

OUR SALADS

House Made Coleslaw

Crisp red and white cabbage, grated carrot, continental parsley, spring onion tossed in lemon oil, sea salt

Italian Mesclun & Pickled Onion

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

Mediterranean Salad

Diced tomatoes, cucumber, red capsicum, onion, mesclun salad mix, kalamata olives, Dodonis feta cheese, olive oil & balsamic glaze

Rocket & Parmesan

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





Aussie Ripper Roasts will also provide:

- Tuscan Ciabatta bread rolls 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.

