



Aussie Roast Menu (Option 1)

SUCCULENT ROAST MEATS (choice of 3)

Chicken Pieces

Coated with house made sweet chilli sauce

Slow Roasted Beef Bolar

Marinated with the chefs special Cajun spice mix

Deboned Leg of Lamb

Seasoned with a century old homemade Greek herb and spice blend

Roasted Leg of Pork

Infused with a variety of fresh herbs and spices

VEGETABLES

Oven Roasted Potatoes

Seasoned with rosemary salt, paprika & confit garlic oil

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 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.

