



## Ripper Roast Menu (Option 2)

### **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 and confit garlic oil

### **OUR SALADS** (choice of 3)

#### **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





### **HOT DISHES** (choice of 2)

#### **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

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.

