

Ripper Roast Menu (Option 2)

SUCCULENT ROAST MEATS (choice of 3)

Chicken Pieces (GF, DF, NF)

Coated with house made sweet chilli sauce

Slow Roasted Beef Bolar (GF, DF, NF)

Marinated with the chefs special Cajun spice mix

Deboned Leg of Lamb (GF, DF, NF) [additional \$2 per person]

Seasoned with a century old homemade Greek herb and spice blend

Roasted Leg of Pork (GF, DF, NF)

Infused with a variety of fresh herbs and spices

VEGETABLES

Oven Roasted Potatoes (GF, DF, NF, V, Ve)

Seasoned with rosemary salt, paprika & confit garlic oil

OUR SALADS (choice of 3)

House Made Coleslaw (GF, NF, V)

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

Italian Mesclun & Pickled Onion (GF, DF, NF, V, Ve)

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

Rocket & Parmesan (GF, NF, V)

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

Basil Pasta (DF, NF, V, Ve)

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

Potato & Herb Salad (GF, NF, V)

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

HOT DISHES (choice of 2)

Traditional Homemade Lasagne (NF)

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

Mixed Mediterranean Vegetables (GF, DF, NF, V, Ve)

Variety of in season vegetables with rosemary salt and balsamic glaze

Creamy Potato Bake (GF, NF)

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
- Alternatives available on request for Vegetarian and Vegan guests

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

