

AUSSIE
ESTD
RIPPER
1995
ROASTS
Deluxe BBQ

Menu 04

SUCCULENT BBQ MEATS

In season vegetables, rosemary salt, balsamic glaze

GF DF NF V VE

Pulled beef brisket, southern spice, jus GF DF NF

Gourmet port & fennel continental sausage DF NF

Chicken, peri peri marinade (mild), lemon oil GF DF

NF

Pork belly, hickory smoked BBQ marinade GF DF

NF

HOT DISHES

Chefs pasta, Bolognese, Grana Padano, bechamel

NF

OUR SALADS

Coleslaw, pickled cabbage, fennel seed, parsley,

spring onion GF DF NF V VE

Rocket, shaved parmesan, almond, garlic oil,

balsamic reduction GF V

Salad mix, garlic crouton, pickled fennel, olive oil,

balsamic glaze DF NF V VE

Potato Rosti, thyme, four cheeses GF NF V

AUSSIE RIPPER ROASTS WILL ALSO PROVIDE:

Sliced bread with butter sachets

Good quality biodegradable dinner plates and bamboo cutlery

Napkins

All condiments to compliment your meal

Alternatives available on request for Vegetarian and Vegan guests