

AUSSIE
ESTD
RIPPER
1995
ROASTS
Deluxe Roast

Menu 08

SUCCULENT ROAST MEATS

(choice of 3)

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

NF

Beef, Cajun spice mix GF DF NF

Lamb leg, oregano, thyme, lemon oil GF DF NF

[additional \$2.00 per person]

Pork leg, parsley, caraway seed GF DF NF

HOT DISHES

Potatoes roasted in rosemary, sea salt, cracked

pepper, confit garlic oil GF DF NF V VE

Chefs pasta, Bolognese, Grana Padano, bechamel

NF

Potato Rosti, thyme, four

cheeses GF NF V

In season vegetables, rosemary salt, balsamic glaze

GF DF NF V VE

OUR SALADS

Coleslaw, pickled cabbage, fennel seed, parsley,

spring onion GF DF NF V VE

Pasta, napolitana sauce, basil oil, char-roasted
capsicum, Spanish onion, shaved parmesan NF V

Potato, garlic aioli, Dijon mustard, lemon, dill GF

DF NF V

Rocket, shaved parmesan, almond, garlic oil,

balsamic reduction GF V

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

balsamic glaze DF NF V VE

AUSSIE RIPPER ROASTS WILL ALSO PROVIDE:

Bread rolls 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