



Premium Roast

Menu 07

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

OUR SALADS

Coleslaw, pickled cabbage, fennel seed, parsley,

spring onion GF DF NF V VE

Rocket, shaved parmesan, toasted almond, garlic

oil, reduced balsamic glaze GF V

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

sticky balsamic GF DF NF V

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