



Premium BBQ

Menu 03

SUCCULENT BBQ MEATS

Chevapchichi, garlic & rosemary oil

GF DF NF

Pork belly, applewood smoked BBQ

marinade, seeded fennel

GF DF NF

Chicken, Greek garlic & lemon marinade GF

DF NF

Charcoal grilled BBQ sausage GF DF NF

OUR SALADS

Coleslaw, preserved lemon oil, parsley,

spring onion, oregano GF DF NF V VE

Pasta, napolitana sauce, basil oil, arugula,

char-roasted capsicum, Spanish onion

DF NF V

Potato, confit garlic aioli, Dijon mustard GF

DF NF V

Rocket, parmesan, toasted almond,

garlic & balsamic reduction GF V

AUSSIE RIPPER ROASTS WILL ALSO PROVIDE:

Sliced bread with butter sachets

Good quality biodegradable dinner plates

Bamboo cutlery and napkins

All condiments to compliment your meal

Alternatives available on request for Vegetarian and Vegan guests