



Deluxe BBQ

Menu 04

SUCCULENT BBQ MEATS

Pulled beef brisket, southern spice

GF DF NF

Chicken, Greek garlic & lemon marinade

GF DF NF

Charcoal grilled & slow cooked lamb
shoulder, salsa Verde

GF DF NF

Pork belly, applewood smoked BBQ
marinade, seeded fennel GF DF NF

HOT DISHES

Pasta bake, veal & pork Bolognese, shaved
parmesan NF

Potato, three cheeses, spring onion, thyme,
confit garlic GF NF V

OUR SALADS

Coleslaw, preserved lemon oil, parsley,
spring onion, oregano GF DF NF V VE

Greek salad, tomato, cucumber, capsicum,
onion, lettuce, feta, olives, oregano oil

GF 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