



CHAPA

CATERING + EVENTS

CORPORATE BARBEQUE MENU

BBQ Menu Prices Starting @\$27 Per Person

WOOD-FIRED MEATS

Pollo a la Parrilla

Grilled Free-range Chicken, Burnt Lemons & Thyme

Cerdo a la Parrilla

Berkshire Pork Belly & Lemons

Picanha de Cordero

Grilled Cowra Lamb Rump with Mint Yogurt & Bullhorn Chillies

Entraña

Grilled Cobe Cuisine Wagyu Skirt Steak with Chimichurri

SALADS

Ensalada con Frutillas (V)

Strawberry, Chilli, Cucumber, Olives & Goats Cheese (V)

Ensalada de Brocoli y Orecchiette (V)

Broccoli & Orecchiette With Yogurt & Peas

Ensalada Mexicana (V)(GF)

Cucumber, Tomato, Onion, Avocado & Lemon Dressing

Ensalada de Castañas (V)

Roasted Chestnuts, Pan-Fried Pears, Blue Cheese, Witlof & Mustard Vinaigrette

Ensalada Mixta (V)(GF)

Radicchio, Baby Cos, Cherry Tomatoes, Dill, Mint, Chives & Dressing

Ensalada de Quinoa (V)

Edamame Beans With Baby Bok Choy, Quinoa & Honey Ginger Dressing

Ensalada de Pera (V)

Sliced Pear, Crushed Hazelnut, Feta & Lettuce

Ensalada Rusa

Potato, Carrots, Onions, Cucumber, Egg & Kewpie Mayo

Ensalada Thai (V)

Thai Kohlrabi And Cabbage Slaw With Apple & Crushed Peanuts

SIDES

Papas al Romero (V)

Fries with Garlic Rosemary

Brocolini

Charred Brocolini, XO Sauce & Wood Fired Eggplant Purée

Galette (V)

Za'atar Zucchini & Mascarpone Slab Galette

Tarta de Ricotta (V)

Fresh Ricotta Pie

Gozleme (V)

Haloumi, Kale & Mint Gozleme

Copas de Lechuga y Tofu (V)

Tofu Larb with Pickled Onions in Lettuce Cups

SALSAS & PAN

Pan y Manteca (V)

Fresh Artisan Sourdough, Ciabatta Rolls & Pepe Saya Cultured Butter

Salsas (V)

Chimichurri & Salsa Criolla

Fire equipment Hire & Firewood required for the event are charge separately

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