



BARBEQUE BUFFET MENU

ACHURAS

Matambrito – Argentinian pork cut served with lemon

Morcilla - Sliced Spanish black pudding

Provoleta con Morrones - Wood Fired Provolone Cheese with Capsicum & Chili Salsa (V)

Chorizo - LP's Chorizo With Pickled Green Tomatoes

Mollejas Grilladas – Grilled Sweet Bread & Lemon

MAIN

FROM THE PARRILLA

Tira de Asado - Grilled Cape Grim Short Rib with Chimichurri

Picanha de Cordero - Grilled Mirrol Creek Lamb Rump with Mint Yogurt

Pollo a la Parrilla - Grilled Spatchcock, Burnt Lemons & Thyme

Entraña - Grilled Cobe Cuisine Wagyu Skirt Steak with Chimichurri

Bife de Chorizo - Grilled O'Connor Grass-fed Sirloin Steak & Condiments

Cerdo a la Parrilla - Berkshire Pork Belly & Lemons

FROM THE DOME

Pollo al Hilo - Wood-fired Hung Organic Chickens Marinated with Lemon and Herbs

Cordero al Hilo - Wood-fired Hung Cowra Legs of Lamb with Rosemary

Wood-fired Hung O'Connor Grass-fed Rib Eye on the Bone

FROM THE ASADOR

Costillar - Wood Fired Cape Grim Beef Rib Rack

Cordero a la Cruz - Wood Fired whole Lamb with Rosemary Salmuera.

Lechon a la Cruz - Wood Fired whole Berkshire Pork with Lemon

SALADS

- Ensalada con Frutillas - Strawberry, Chilli, Cucumber, Olives & Goats Cheese (V)
- Ensalada de Brocoli y Orecchiette - Broccoli & Orecchiette With Yogurt & Peas (V)
- Ensalada Mexicana Cucumber, Tomato, Onion, Avocado & Lemon Dressing(V)(GF)
- Ensalada de Castañas Roasted Chestnuts, Pan-Fried Pears, Blue Cheese, Witlof & Mustard Vinaigrette(V)
- Ensalada Mixta Radicchio, Baby Cos, Cherry Tomatoes, Dill, Mint, Chives & Dressing(V)(GF)
- Ensalada de Quinoa Edamame Beans With Baby Bok Choy, Quinoa & Honey Ginger Dressing (V)
- Ensalada de Pera Sliced Pear, Crushed Hazelnut, Feta & Lettuce(V)
- Ensalada Rusa Potato, Carrots, Onions, Cucumber, Egg & Kewpie Mayo
- Ensalada Thai Thai Kohlrabi And Cabbage Slaw With Apple & Crushed Peanuts (V)

SIDES

- Papas al Romero Fries with Garlic Rosemary (V)
- Broccolini Charred Broccolini, XO Sauce & Wood Fired Eggplant Purée
- Galette Za'atar Zucchini & Mascarpone Slab Galette (V)
- Tarta de Ricota Fresh Ricotta Pie (V)
- Gozleme Haloumi, Kale & Mint Gozleme (V)
- Copas de Lechuga y Tofu Tofu Larb with Pickled Onions in Lettuce Cups (V)

SALSAS & PAN

- Pan y Manteca - Fresh Artisan Bread & Pepe Saya Cultured Butter (V)
- Salsas - Chimichurri & Salsa Criolla (V)

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



CHAPA

CATERING + EVENTS

At CHAPA we work with you to create the event of your dreams.

We'll imagine, create and serve the food.

Contact us.

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