CHAPA

Inspired by Fire

Wood-fired Barbeque Menu

info@chapa.com.au | www.chapa.com.au | @chapasydney

CHAPA

BUFFET / SHARED PLATES

Menu is served w fresh artisan sourdough, cultured butter & salsa criolla

Achuras – Bbq Snacks

Pork matambrito w lemon (gf,df) *
Grilled Argentinean morcilla w cannellini beans (gf, df)
Grilled Provolone w charred herb salsa (v, gf)
LP's Chorizo w Pickled Green Tomatoes (gf,df)
Grilled sweet bread w lemon(gf,df)
Beef empanadas w salsa picante
Grilled king prawns, coconut foam, chilli oil, lime & fresh herbs (gf)

Mains

Parrilla – Wood-fired grill

Queso fresco & corn humitas w mojo verde (v,gf)
Free-range chicken w charred corn succotash, hazelnut brown butter (gf)
Berkshire pork belly w cucumber, fennel & green tomatoes salsa (gf, df)
Magra lamb rump w pistachio sauce & bullhorn peppers (gf,df)
Cape Grim short rib w chimichurri & red cabbage (gf,df)
Wagyu skirt steak w shaved kohlrabi, pickled onions, parsley & fennel sauce (gf, df)
O'Connor T-bone 100-day 1kg, bearnaise sauce, mustard, horsersdish cream (gf)*

From the Dome

Whole free-range chicken w charred corn succotash, hazelnut brown butter (gf)
Magra leg of lamb w pistachio sauce & bullhorn peppers (gf,df)
Rib-eye on the bone (MS5+) w kohlrabi, pickled onions, parsley sauce (gf, df) *

Asador – Pit of Fire

Whole Berkshire pig w cucumber, fennel & green tomatoes salsa (gf, df)
Whole Magra lamb w pistachio sauce & bullhorn peppers (gf,df)
Whole beef rib rack (MS5+) w kohlrabi, pickled onions, parsley sauce (gf, df) *

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Sides

Skin-on fries w garlic, parsley , jalapeño aioli (v, gf)
Grilled lettuce hearts w smoked egg yolk, chives, bottarga (gf, df)
Grilled corn, manchego cheese, marjoram, paprika (v, gf)
Grilled asparagus w hung yogurt, harissa, wild oregano (v, gf)
Fried cauliflower florets w quark, kale, smoked almonds (v)
Gozleme w kale, halloumi, Spanish garlic, lemon, mint (v)

Salads

Radicchio, baby cos, dill, mint, chives, chervil (v, gf,df)
Broccoli & orecchiette w yogurt & peas (v)
Roasted chestnuts, pan-fried pears, blue cheese, witlof & mustard vinaigrette(v,gf)
Quinoa, edamame beans with baby bok choy & honey ginger dressing (v,gf)
Ensalada rusa, potato, carrots, onions, cucumber, egg & kewpie mayo (gf)
Fennel, cucumber, dill & honey dressing (v,gf,df)

Desserts

House tiramisu w hazelnut praline (v)
Crepe w dulce de leche (v)
Peaches & dulce de leche cake, sponge, mascarpone, cream & merengue (v)
Basque burnt cheesecake w candied kumquats (v,gf)
Grilled banana, Messina vanilla gelato, butterscotch & hazelnut praline (v, gf)

**Extra charges apply*

Packages starting at $105*pp +gst

* Prices based on events in Sydney for 30 guests, each event has different requirements that may increase this price
THIS PACKAGE INCLUDES: 4 Item Buffet (2 mains + 1 salads + 1 side), Chefs, Parrilla Fire Equipment Hire
AND EXCLUDES: , Wait Staff, Bar Staff, Drinks, Travel time, Sunday/public holiday rates, Tableware & Glassware

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