

CHAPA



Inspired by Fire

Wood-fired Barbeque Menu

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CHAPA

BUFFET / SHARED PLATES

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

Achuras - Bbg 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)
- 21-day dry-aged O'Connor T-bone 100-day 1kg, veal jus, parsley & fennel sauce, horseradish cream *

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)
- 21-day dry-aged Potoro Rib-eye on the bone (MS5+) w veal jus, parsley & fennel sauce, horseradish (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)
- 21-day dry-aged Potoro 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
This package excludes: Wait Staff, Bar Staff, drinks, travel time, Sunday/public holiday rates, tableware & glassware