

Whole Lamb Package

Each lamb is slow-roasted, whilst being bathed in olive oil, lemon, rosemary, garlic, salt, and pepper.

The average roasting time is approx. 4 hours. We arrive at your function 4.5 hours before your confirmed serving time allowing us to set up the roasting oven and begin cooking.

What's Included;

One Roast Lamb Master is included for events within 25km.

(Additional staff required charged as per our FAQ)

Whole Roasted Lamb in your choice of size.

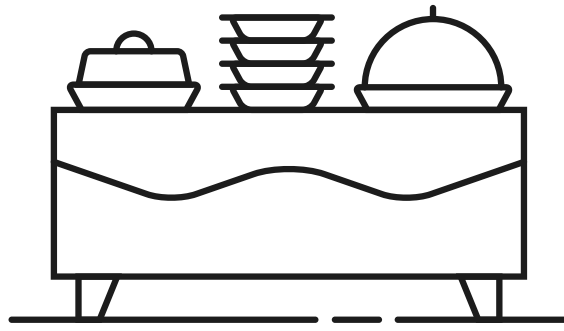
Combination of rolls and our very popular gravy and mint sauce.

All equipment required to roast, carve, and serve is included, in addition to ECO-Friendly plates, cutlery, and napkins.

The Cleaning of the spit roaster is done by us offsite the next day which has been factored into the package price.

Please see our FAQ for additional information.





Whole Lamb Package Cont.

**Prices are current as of February 2024 and subject to change.*

PACKAGE FOR 30 GUESTS

Price \$1500.00

PACKAGE FOR 40 GUESTS

Price \$1740.00

PACKAGE FOR 50 GUESTS

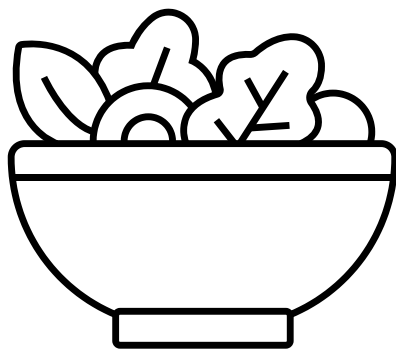
Price \$1810.00

PACKAGE FOR 60 GUESTS

Price \$1970.00

Please contact us for events with over 60 guests.





Salad Menu

As well as providing the best in roast meats and Paella, Randall's Roasts also offers a selection of fresh salads. Our salads are always a hit when served as a side dish to any of our main catering options.

We have a selection of salads below and can also cater to any special requests.

\$2.75 per salad, per person

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Lemon, Basil, and Barley Salad

Barley & Bean Salad + Parsley & Mint

Greek with Fetta Vinaigrette

Savoury Rice

Potato Salad

Garden Salad with Balsamic Glaze

Broccoli & Walnut

Pasta with Mild Curry Dressing

Four Bean Mix, Red Onion, Cherry Tomatoes, and Balsamic

Traditional Coleslaw

