



SANDHURST



YOUR SECRET TO BRILLIANT BURGERS

More taste, less fuss, with Sandhurst

SANDHURST CLASSIC BEEF BURGER

Method:

Spread tomato jam on a brioche bun base. Layer on Sandhurst caramelised onion. Char grill an Angus beef patty and place on top.

Add sliced aged cheddar and Sandhurst Sandwich Stackers. Finish with chipotle mayo (Sandhurst Smoked Chipotle Peppers mixed with mayo).



Sandwich Stackers



Smoked Chipotle Peppers



Caramelised Onions

STUPENDOUS PULLED PORK

Method:

On a milk bun base layer Sandhurst Red Cabbage Salad, shaved fennel and green apple matchsticks.

Add a portion of braised pulled pork (shoulder), drizzled with salted caramel.

Add chilli fried onion rings and pork scratchings. Mix Sandhurst Basil Pesto and anchovies for a delicious mayo.



Basil Pesto



Anchovies



Red Cabbage Salad

CATCH OF THE DAY



Method:

Place char grilled green shallots on a sesame brioche bun. Layer with baby cos and top with crumbed fried fish.

Finish with Sandhurst Raw Slaw and chopped Sandhurst Sun-Dried Tomato Strips. Dress with parsley and Sandhurst Capers mixed in lemon zest mayo.



Sun-Dried
Tomato Strips



Whole
Capers



Raw
Slaw

VEGGIE LOVERS



Method:

Layer baby spinach and Sandhurst Caramelised onion onto a milk bun base.

Add roasted field mushrooms baked with ricotta on top.

Layer Sandhurst Char Grilled Zucchini, then top with Sandhurst Olive Spread mixed with mayo.



Char Grilled
Zucchini



Olive
Spread



Caramelised
Onions

PASSION FOR FOOD. PASSION FOR FAMILY.



Contact your local supplier | sandhurstfinefoods.com.au | 1800 500 362