



*Creating personalised dining experiences to remember...*

## A la cruz – Argentinean BBQ

After something unique for your wedding day or special event feast? A la cruz is Violets and Vinegar's preferred method of cookery due to its sustainability and amazing flavour that simply cannot be replicated in a conventional oven. Our Argentinean BBQ provides succulent, locally sourced meat cooked low and slow over an open fire. The result is a distinct smoky flavour reminiscent of iron bark, hickory & various fruit woods. The asado also creates an element of theatre for your guests and encourages them to engage with their dining experience.

