

# WALK ON TRACK, EAT ON TRACK



Enjoy a celebration of the best local artisan products & fresh produce the Margaret River region has to offer.

Inspired by pristine beaches, majestic forests, award winning vineyards & diversity of its local people, celebrate with a taste of Southwest WA.

## Your 'Burger' BBQ Pack Contains:

**Carnivore's:** Margaret River Gourmet Butcher's 'Wagu Burger'

**Plant Eaters:** Margaret River Hampers Bean Burger

Fresh Local 'Kappadokia' Turkish Burger Buns

Salad Box (tomato, onion, grated carrot & beetroot, lettuce, burger cheese, local artisan Paddock 2 Produce Zucchini Pickle)

Local Artisan Margaret River Berry Farm Dark Ale Sauce – (best served with the Wagu)

Siracha Mayo Sauce (best served with the Bean Burger)

## Cooking Recommendations

Squish your Wagu burgers flat before cooking. Bean burgers just need to be reheated on the bbq

Halfway through cooking the second side of your burger is the time to add that oh so bad but oh so good burger cheese, so it melts on top.

While your burgers are cooking cut your Turkish rolls & toast on the BBQ  
Top with your salad items, pickle & sauce.

= Delicious!

Enjoy a taste of the SouthWest & your Cape2Camp Adventure