



# PRODUCT – BURGERS & WRAPS


## Burgers

















All Burgers are served in a 4.5-inch bun in either a 4.5 inch burger box or a burger wrap.

- Wash & sanitize hands.
- Place the bun into the vertical toaster
- Place the bun into the burger box or onto the wrap


Build the burger as below:


















### Burger Builder



<b>Fillet Burger</b> (MILD OR SPICY)	<b>Mountain Burger</b> (MILD OR SPICY)	<b>BBQ Burger</b> (MILD OR SPICY)
 <b>HEEL</b>	 <b>HEEL</b>	
 <b>CHICKEN FILLET</b>	 <b>CHICKEN FILLET</b>	
 <b>15g LETTUCE</b>	 <b>1 CHEESE SLICE</b>	
 <b>10g CC WHIP</b>	 <b>1 HASH BROWN</b>	
 <b>CROWN</b>	 <b>15g LETTUCE</b>	 <b>HEEL</b>
	 <b>10g CC WHIP</b>	 <b>BBQ FILLET</b>
	 <b>CROWN</b>	 <b>15g LETTUCE</b>
		 <b>CROWN</b>

### Burger Builder



<b>SWEET CHILLI BURGER</b>	<b>GRILLED BURGER</b>	<b>VEGGIE BURGER</b>
 <b>HEEL</b>	 <b>HEEL</b>	
 <b>CHICKEN FILLET</b>	 <b>GRILLED CHICKEN FILLET</b>	
 <b>2 SACHETS CHILLI SAUCE</b>	 <b>2 TOMATO HALVES</b>	
 <b>15g LETTUCE</b>	 <b>15g LETTUCE</b>	 <b>HEEL</b>
 <b>10g CC WHIP</b>	 <b>10g CC WHIP</b>	 <b>VEGGIE PATTY</b>
 <b>CROWN</b>	 <b>CROWN</b>	 <b>15g LETTUCE</b>
		 <b>10g CC WHIP</b>
		 <b>CROWN</b>



# PRODUCT – BURGERS & WRAPS


## Wraps














All Wraps are served with a 12-inch tortilla in a paper or foil wrap.

- Wash & sanitize hands.
- Fold the wrap into half then fold again.
- Place the wrap into the vertical toaster.
- Place the tortilla onto the wrap


Build the wrap as below:
















### Wrap Builder



<b>SMOKEY BBQ</b>	<b>TANGY CHICKEN</b>	<b>GRILLED CHICKEN</b>
 <b>BBQ FILLET</b>	 <b>CHICKEN FILLET</b>	 <b>GRILLED CHICKEN FILLET</b>
 <b>15G LETTUCE</b>	 <b>2 HALF SLICES TOMATO</b>	 <b>2 HALF SLICES TOMATO</b>
	 <b>15G LETTUCE</b>	 <b>15G LETTUCE</b>
	 <b>10G SALSA</b>	 <b>10G CC WHIP</b>
 <b>WRAP</b>	 <b>WRAP</b>	 <b>WRAP</b>

### Wrap Builder



<b>COTTAGE WRAP</b>	<b>SWEET CHILLI</b>	<b>VEGGIE WRAP</b>
 <b>CHICKEN FILLET</b>	 <b>CHICKEN FILLET</b>	 <b>VEGGIE PATTY</b>
 <b>15G LETTUCE</b>	 <b>2 SACHETS CHILLI SAUCE</b>	 <b>15G LETTUCE</b>
 <b>10G CC WHIP</b>	 <b>15G LETTUCE</b>	<b>CHOICE OF</b>
		 <b>10G CC WHIP</b>
		 <b>10G CC KETCHUP</b>
 <b>WRAP</b>	 <b>WRAP</b>	 <b>10G SALSA</b>
		 <b>2 SACHETS CHILLI SAUCE</b>
		 <b>WRAP</b>