

Elevate your burger game

Get some delicious new
pork dishes on your menu



Spring/Summer 2025



Get some pork on those buns

Seven out of ten casual dining venues already have pork on the menu.* And it's no wonder – tasty, delicious pork brings an enticing twist.



With burgers still the #1 menu item in foodservice,** make yours stand out with this juicy grilled pork scotch burger loaded with mushrooms and crispy, golden battered onion rings.

Get some pork on your menu

*OOHM Foodservice Research, June 2025, **OOHM Foodservice Research, Autumn 2025, prepared by Thrive Insights for Australian Pork Limited.

Tasty bulgur salad with curried pork

Cost
per plate
approx*
\$7.20



SERVES 4

Curry pork loin

- 1.2kg pork loin
- 80ml vegetable oil
- 2 red onions, peeled, finely chopped
- 1 Tbsp finely grated garlic
- 1 Tbsp finely grated ginger
- 1 Tbsp cardamom pods
- 1 tsp fennel seeds
- 4 dried whole chillies
- 1 cinnamon stick
- 3 bay leaves
- 1 Tbsp ground turmeric
- 1 tsp ground chili
- 1 Tbsp finely chopped red chili

Bulgur salad

- 80ml grapeseed oil
- 4 garlic cloves, peeled, chopped
- 1 red onion, peeled, finely chopped
- 1 Tbsp garam masala powder
- 800ml water
- 2 cup bulgur grains
- 2 cup canned chickpeas
- 1 cup cherry tomatoes, halved.
- 2 Lebanese cucumber, chopped into 1cm pieces
- 1 cup flat leaf parsley leaves, chopped
- 1 cup lemon juice
- salt, to taste
- 1 pomegranate, seeds removed

METHOD

Curry pork loin

- 1 Heat the oil in a heavy based saucepan over medium heat, add the onion, garlic and ginger and cook for 5-7 minutes or until onion is lightly caramelised.
- 2 Add cardamom pods, fennel seeds, dried chili, cinnamon, and bay leaves and cook over low heat for 2 minutes stirring continually.
- 3 Add turmeric, ground chili and fresh chili, cook for a further 2 minutes or until aromatic. Remove from the heat and allow to cool completely before marinating the pork loin.
- 4 To prepare the pork loin, cut lengthways in half, then cut in half again creating 4 equal length pieces. Place the pork and cooled marinade in a bowl and mix well to coat. Refrigerate overnight to marinate.

Bulgur salad

- 1 Heat oil in a saucepan over low heat, add the garlic, onion, garam masala and cook for 5-7 minutes or until onion has softened. Increase heat to high, add water and bring to boil.
- 2 Place the bulgur in a heatproof bowl and pour over the onion mixture, cover with cling wrap, set aside for 25 minutes for the bulgur to absorb the liquid.
- 3 Use a fork to loosen the bulgur, then fold in the chickpeas, cherry tomatoes, cucumber, parsley, lemon juice and season with salt.

Cook pork

- 1 Heat a chargill pan over high heat and cook the pork for approximately 3 minutes each side or until charred. Set aside to rest.

- 2 Slice pork into 1.5cm slices.

To serve

- 1 Divide the bulgur salad between serving bowls and top with the pork, then garnish with pomegranate seeds.

*Based on product costs at time of calculation, from an independent consultant commissioned by APL, August 2025.

Crispy crumbed pork schnitzel

with wombok and carrot slaw and a kimchi mayonnaise



Cost
per plate
approx*
\$8.95

Serving suggestion

SERVES 10

Pork scotch schnitzel

- 10 pork scotch schnitzels
- 500g panko breadcrumbs
- 1 ½ cups (225g) plain flour
- 6 eggs, lightly beaten
- neutral oil, for shallow frying
- lime wedges and fries, to serve

Wombok and carrot slaw

- ½ cup mirin
- 2 tbsp rice wine vinegar
- 1 tsp fish sauce
- 2 tbsp sesame oil
- 1 large (1.3kg) wombok cabbage, shredded
- 2 large (360g) carrots, peeled, shredded
- 4 green onions, thinly sliced
- 2 tbsp toasted sesame seeds

Kimchi mayonnaise

- 1 ¼ cups (375g) mayonnaise
- 100g kimchi, chopped

METHOD

Pork scotch schnitzel

- 1 Place the breadcrumbs in a bowl, season with salt and pepper. Coat pork lightly in flour, then dip into egg and then breadcrumb mixture.
- 2 Cover and refrigerate until ready to cook.

Wombok and carrot slaw

- 1 Combine the mirin, vinegar, fish sauce and sesame oil in a large bowl. Add the cabbage, carrot, and green onions and toss well to coat. Sprinkle over the sesame seeds.

Kimchi mayonnaise

- 1 Combine the mayonnaise and kimchi in a bowl. Set aside.

Cook schnitzels

- 1 Heat 1cm oil in a heavy-based frypan over medium heat and, in batches, cook schnitzels for 3 minutes each side or until golden and cooked through.

To serve

- 1 Place the schnitzel on a plate with the wombok and carrot slaw, kimchi mayonnaise and serve with a wedge of lime and fries.

Mouth-watering pork schnitzel 'bánh mì' style roll

SERVES 10

Pork scotch schnitzel

- 10 pork scotch schnitzels
- 500g panko breadcrumbs
- 1 ½ cups (225g) plain flour
- 6 eggs, lightly beaten
- neutral oil, for shallow frying
- 10 baguette rolls, halved
- 10 butter lettuce leaves
- 2 (260g) Lebanese cucumbers, cut into long wedges
- 4 green onions, trimmed, thinly sliced
- 1 bunch coriander, long sprigs picked
- fries and kecap manis (optional), to serve

Pickled carrot and daikon

- ½ cup (110g) caster sugar
- 1 tbsp sea salt flakes
- ⅔ cup rice wine vinegar
- 2 large (360g) carrots, peeled and cut into 7cm long batons
- 400g daikon, peeled and cut into 7cm long batons

Kimchi mayonnaise

- 1 ¼ cups (375g) mayonnaise
- 100g kimchi, chopped

METHOD

Pork scotch schnitzel

- 1 Place the breadcrumbs in a bowl, season with salt and pepper. Coat pork lightly in flour, then dip into egg and then breadcrumb mixture.
- 2 Cover and refrigerate until ready to cook.

Pickled carrot and daikon

- 1 Place the sugar, salt and vinegar in a bowl with 1 ½ cups (375ml) boiling water and stir until the sugar dissolves. Add the carrot and daikon and set aside for 2 hours to pickle. Drain well, when ready to use.

Kimchi mayonnaise

- 1 Combine the mayonnaise and kimchi in a bowl. Set aside.

Cook schnitzels

- 1 Heat 1cm oil in a heavy-based frypan over medium heat and, in batches, cook schnitzels for 3 minutes each side or until golden and cooked through. Cut schnitzels into pieces that will fit in the baguette.

To serve

- 1 Spread the mayonnaise onto the baguettes, top with the lettuce, schnitzel, cucumbers, pickled carrot and daikon, green onions and coriander and sandwich together. Drizzle over kecap manis, if using and serve with fries.



Serving suggestion

Cost
per plate
approx*
\$5.30

Sweet pork scotch burger

with pineapple jalapeño chilli salsa

SERVES 10

- 10 pork scotch fillet steaks, 160g each
- 10 milk buns
- 1 cup chipotle BBQ Sauce
- 1 cup mayonnaise
- 10 leaves green oak lettuce
- 1 cup coriander leaves
- salt to taste
- finely chopped jalapeños, to serve on the side

Pineapple jalapeno salsa

- 1 cup chopped roasted pineapple
- ¼ cup red onion, finely chopped
- 2 green jalapeños, deseeded and finely chopped
- ½ cup coriander leaves, chopped
- ½ cup lime juice
- salt to taste

METHOD

Salsa

1 To make pineapple jalapeño salsa, combine all salsa ingredients in a bowl and set aside.

Pork

1 Season pork steaks with salt and chargrill for approximately 2 minutes on each side or until cooked through, brushing with BBQ sauce. Rest for 3 minutes.

To assemble

1 Cut milk buns in half and toast until desired liking.

2 Generously smear the mayonnaise and BBQ sauce on both sides of the bun. Place lettuce on the base of the bun, followed by the pork steak and the salsa.

3 Top with the coriander leaves and the other half of the bun. Serve with extra jalapeños.



Serving suggestion

Juicy grilled pork scotch burger

with mushrooms, mozzarella and beer battered onion rings

Cost
per plate
approx*
\$7.25



SERVES 10

- 10 pork scotch steaks, 150g each
- sea salt and cracked black pepper
- 10 burger buns
- 200g aioli
- 20 slices fresh mozzarella
- 125g baby rocket

Thyme and garlic mushrooms

- 5 field mushrooms
- 40ml olive oil
- 40g unsalted butter
- 3 garlic cloves, thinly sliced
- sea salt and cracked black pepper
- 25g thyme leaves

Beer battered onion rings

- 280g plain flour
- 12g ground paprika
- 6g garlic powder
- 6g sea salt
- 2g crack black pepper
- 350mls pale ale beer
- 2 large brown onions
- Cottonseed oil, for deep frying

METHOD

Mushrooms with thyme and garlic

1 Cut field mushrooms in half and chop into ½ cm slices.

2 Heat oil and butter in a large frying pan over medium heat. Add garlic and cook until beginning to colour. Add mushrooms then cook until tender. Season and stir through thyme leaves. Set aside and keep warm until ready to assemble the burger.

Onion rings

1 In a large bowl mix 200g flour with paprika, garlic powder, salt and pepper. Add beer, whisking until combined. Allow batter to stand for 10 minutes at room temperature.

2 While batter is standing, cut tip off stem side of onions then remove peel. Slice the onions into 1cm thick rings and gently toss with remaining flour.

3 Working in batches, dip floured onion rings into batter, shaking off any excess. Deep fry at medium high heat (180°C) for approximately 3 minutes, turning half way through until crisp and golden. Remove with a slotted spoon and drain on paper towel. Season with salt immediately, then repeat coating and cook remaining onion rings.

Pork

1 Preheat chargrill on high heat. Brush pork scotch steaks with oil and season. Grill for 2 minutes each side or until cooked, then remove from heat.

To assemble

1 Toast split burger buns and spread lid and base with aioli. Top with pork steak, mushrooms, mozzarella, onion rings and rocket. Replace lid and serve accompanied with chips.

Pork cutlet with watermelon salad

Cost
per plate
approx*
\$6.90



Serving suggestion

SERVES 10

- 10 pork cutlets, 200g each

Watermelon salad

- 50ml apple cider vinegar
- 10ml honey
- 100ml extra virgin olive oil
- 1.5kg watermelon, trimmed
- 250g Lebanese cucumber
- 15g mint leaves
- 150g pitted Kalamata olives
- 200g feta

Pork baste

- 100ml grapeseed oil
- 50ml lemon juice
- 30ml bourbon
- 1 clove garlic, crushed
- 2g smoky paprika
- 5g thyme leaves

METHOD

Dressing

1 In a food processor or blender, blend vinegar, honey and extra virgin olive oil until emulsified. Season and refrigerate.

Salad

1 In a large bowl mix 200g flour with paprika, garlic powder, salt and pepper. Add beer, whisking until combined. Allow batter to stand for 10 minutes at room temperature.

Pork baste

1 Whisk together all ingredients until combined.

To serve

1 Lightly grease a char-grill and heat to high heat. Season pork cutlets on both sides with salt, then place on the grill. Cook for approximately 4-5 minutes or until cooked, turning once. Remove from grill and cover with a stainless steel bowl (to enhance smoke flavour and retain heat).

2 Gently toss watermelon salad with dressing. Brush pork cutlets with pork baste and serve immediately.

Note: Cooking time based on bone-in chop approximately 1cm thick.

Sticky char sui pork skewers

SERVES 10
(3 SKEWERS PER SERVE)

- 3kg pork neck, sliced into 10cm x 0.5cm thick pieces
- bamboo skewers, 20cm in length, soaked in water overnight
- salad, to serve

Marinade

- ¾ cup hoisin sauce
- ⅔ cup oyster sauce
- ¾ cup Chinese rice wine
- 2 ½ cups honey
- ⅔ cup light soy sauce
- ½ cup dark soy sauce
- 2 ½ tsp sesame oil
- 2 ½ tsp white pepper, ground
- 1 ¼ tsp ground five spice
- ½ tsp dried chilli flakes
- ⅔ cup vegetable oil
- 50g ginger, peeled, finely grated
- 15 garlic cloves, crushed

Garnish

- ½ large bunch green shallots, trimmed, sliced diagonally.

METHOD

Marinade

1 Combine all marinade ingredients in a large bowl and mix well. Add sliced pork and marinate for 12 hours.

2 Thread 100g of pork (2 slices per skewer) onto each bamboo skewer.

Cook pork

1 Cook pork skewers on a very hot chargrill, for approximately 2 minutes on each side and then let rest for a further 3 minutes.

To serve

1 Reduce some of the marinade down in a pan until thickened and brush over the skewers. Garnish with the green shallots and serve alongside the salad.



Cost
per plate
approx*
\$6.10

Serving suggestion

Crispy pork belly with mango salsa



SERVES 10

- 2.5kg pork belly, skin on, unscored
- 60ml olive oil
- 20g sea salt
- 5g cracked black pepper
- 10g ground fennel seeds
- baby rocket, to serve
- 5 limes, halved, to serve

Mango salsa

- 3 mangoes
- 2 red bird's eye chillies, deseeded and sliced
- 40ml lime juice
- 1 small red onion, finely chopped
- 15g mint leaves
- 1 clove garlic, crushed
- sea salt and cracked black pepper

METHOD

- Pork belly**
- 1 Pat pork skin dry with paper towel. Leave uncovered in fridge overnight to dry out skin.
 - 2 Preheat oven to 140°C. Drizzle pork flesh (not skin) with half the oil. Rub half the salt, pepper and fennel over flesh.
 - 3 Place pork belly skin side up in the centre of two large sheets of foil. Fold foil around pork, forming an open box. Pinch corners to seal tightly around meat and place on a baking tray. Rub with remaining oil and salt.
 - 4 Roast pork for 1.5 hours then remove and tighten the foil around the pork. This keeps the flesh protected so it stays moist. Cook for approximately a further 1.5 hours.
 - 5 Increase temperature to 240°C. Remove pork from foil and transfer to a rack over the baking tray. Continue cooking for 30 minutes, until crackling is golden, puffy and crisp all over. Remove and rest for 10 minutes.

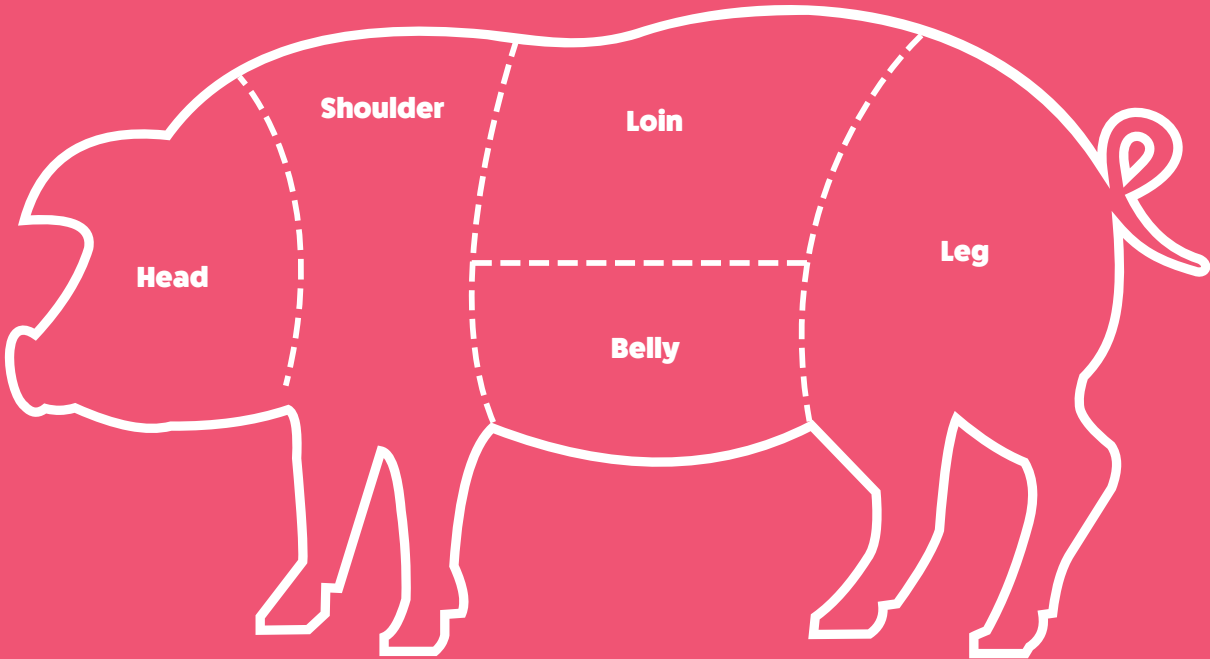
Mango salsa

- 1 Chop mangoes into 1cm dice. Toss gently with other ingredients until fully combined.

To serve

- 1 Carve the pork belly and serve with mango salsa and charred lime cheek.

Know your pork cuts



HEAD	SHOULDER	LOIN	BELLY	LEG	ANY
head	scotch fillet steaks	loin steak	pork belly	pork hock	pork mince
cheek	pork scotch	medallion	rolled pork belly	schnitzel	sausages
ears	schnitzel	fillet	American style ribs	leg steak	
	pork hock	loin chop		easy carve leg	
	diced pork	American style ribs		boneless leg roast	
	trotter	pork loin rack		rump steak	
		loin cutlet		round/knuckle	
		boneless loin roast		stir fry strips	
				diced pork	
				tail	
				trotter	

Note for all recipes: Cooking times and temperatures may vary with kitchen facilities and appliances. Desired doneness and the recipes should be noted as a guide only. We have not considered special circumstances leading to adverse effects such as allergies, health-related restricted-diet, and pregnancy-related effects. As such, Australian Pork Limited is not liable for any undesired cooking outcomes from this recipe book.



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