

Plated Menu

Starter

Biltong soup with pan fried garlic and thyme crostini's **R60**

Grilled beef kofta served with flatbread and hummus **R75**

Moroccan spiced chicken kebab with roasted butternut and sweet potato served with tzatziki sauce **R65**

Bacon and shrimp paella served with garlic toasted ciabatta **R75**

Grilled haloumi and smoked chicken salad **R65**

Main Course

Line Fish baked in caper and lemon butter served with mashed potatoes, sautéed wilted spinach and steamed broccoli **R140**

Chimichurri marinated grilled chicken breast served with a caramelized onion and feta couscous with French green beans **R135**

Three bone rack of lamb served with cream cheese mashed potatoes, sweet baby carrots and a rich red wine jus **R235**

BBQ beef short ribs served with rich yellow polenta, honey roasted pumpkin wedges and sugar snap peas **R155**

Orange glazed pork belly served with sweet potato mash and charred leeks **R145**

Aubergine and roasted pepper roulade served with a creamy wild mushroom risotto dusted with parmesan **R155**

Dessert

Custard slice served with vanilla bean ice cream **R45**

Lemon poppy seed log topped with white chocolate ganache **R45**

Dark chocolate and Amarula parfait **R55**

Mud pie chocolate pudding served with chilled custard **R50**

Tiramisu **R60**

Braai Menu

Braai

Includes the following proteins:

- 1 x Lamb Loin Chop
- 1 x piece of Beef Sausage
- 1 x BBQ Chicken Kebab

Choose 2 of the following Salads:

- Cold Potato Salad
- Garden Salad
- Curry Noodle Salad
- Roasted Vegetable Couscous Salad

Choose 2 of the following breads:

- Garlic Bread
- Focaccia Bread
- Roosterkoek

Total: R235 p/person

Additional add-on's

- 200g Rump steak **R85 p/person**
- "Pap" and Tomato Stew **R30 p/person**
- Corn on the cob **R25 p/person**

For dessert options – refer to our dessert buffet or plated dessert options

Canape's:

Minimum order of 20 x per item

Shrimp fritters topped with lemon, fresh coriander and garlic mayo **R25**

Sticky Asian BBQ buffalo wings garnished with spring onion **R15**

Garlic roasted focaccia topped with Danish feta, caramelized onions and chorizo **R15**

Crumbed line fish bites served with dill infused kewpi mayo **R25**

Petit beef "Vetkoek" **R20**

Butter chicken foldover topped with Pico de Gallo salsa **R20**

Crispy tortilla topped with shredded pork, fresh coriander and cream cheese **R25**

Crostini topped with a biltong mousse, thinly sliced green fig and biltong **R25**

Crumbed brie wedge served with a cranberry sauce, bacon and pickled red onion **R30**

New potato stuffed with shredded Thai green chicken curry **R30**

Buffet Main Course:

Prestige – R295 p/person

Core – R195 p/person

Protein Prestige-Choose any 3 Core-Choose any 2	Starch Prestige-Choose any 2 Core-Choose any 1	Vegetables Prestige-Choose any 3 Core-Choose any 2
Beef Brisket with rosemary jus	Creamy mash Potato	Pumpkin fritters with Caramel sauce
Roast Leg of Lamb	Basmati Rice	Broccoli and Cauliflower cheese-sauce bake
Honey and mustard roasted Chicken pie	Dinner roll served with butter and preserves	Sweet glazed Carrots
Garlic and rosemary Chicken cutlets	Roasted Potatoes sprinkled with coarse salt and thyme	Roast Vegetables
Smoked Pork neck		
Hearty Beef stew		

Buffet Dessert: R105 p/person

- Chocolate Brownie square
- Petit Red Velvet Swiss roll with Chantilly cream
- Mini baked Cheese Cakes topped with Salted Caramel and Macadamia brittle
- Koeksisters
- Home-made Profiteroles piped with Caramel whipped Cream