

SOUTH AFRICAN BRAAI MENU

MINIMUM 30 GUESTS

R395

COLD SELECTION

Roast plum tomato and mozzarella with basil pinenut pesto
Balsamic roast butternut and beetroot, red onion and feta salad
Potato, radish and egg salad
Cucumber, dill, coriander and yoghurt salad
Irene coleslaw

HOT SELECTION FROM THE BRAAIS:

Beef rump steaks with peppers, red onion and chipotle chakalaka relish
Tikka chicken thighs with mango mint salsa
Beef boerewors with smoked bbq sauce
Cape style flame grilled cob with pepper, apricot glaze
Potato gratin with garlic and parmesan
Pap and sheba
Garlic butter grilled portabello mushrooms
Grilled mielies with rock salt and butter
Biltong buttered braai brood
Assorted breads

DESSERT SELECTION

Warm sticky malva pudding with vanilla custard
Cape Malay style koeksusters
Milk tartlets with cinnamon sugar
Chocolate, caramel, mint crisp verrine

BRAAI ENHANCEMENT ITEMS

(PRICED FOR ADD ON TO BRAAI MENUS ONLY AND NOT STAND ALONE)

Coriander lime grilled prawns R 100 pp
Pepper crusted beef fillet R 70 pp
Garlic and herb lamb cutlets R 110 pp
Chimichurri rubbed pork belly R 70 pp
marinated smoky barbeque beef short or pork ribs R 70 pp
Lamb Spit R6500 per Spit (serves 30pax)

IMPORTANT NOTICE

Please note that while every effort is made to use fresh ingredients in the preparation of food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats, served may contain permitted artificial colourants, flavourants and preservatives. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halaal and non-Kosher foods are also prepared and served on the premises.