

## BOERE-BRAAI

### Harvest Table

Harvest style Braai

### To kick off

#### Deli Board

cured cold meats | cheeses | dips | olives | breads | preserves

### Substance

#### Plankie Steak

Thick cut rump steak braaied to perfection with chimichurri, Maldon salt and fresh black pepper on the side

#### Rosemary Boerewors kebabs

Perfectly seasoned juicy boerewors on rosemary skewers

#### Malay Chicken Sosaties

Chicken, apricots, red onion and peppers marinated in a Malay curry sauce

### Warm Sides

#### Baby Potatoes

with herb butter

#### Corn on the cob

with chilli butter and parmesan salt on the side

#### Gluten full delights

Braai broodjies and Roosterkoek

### Salads & Greens

#### Sweet Potato Salad

Roasted Sweet Potato and Sweet Corn shards with Lemon and Garlic Crème Fraiche, Spring Onion and Coriander

#### Caponata Salad

Roasted Aubergine and Red Onion tossed with Olives, exotic Tomatoes, fresh Basil and Croutons with an Anchovy and Lemon dressing

#### Butternut and Beetroot

Rocket and Watercress with roasted Butternut and confit Beetroot, tossed with Feta and Pumpkin seeds, with an Orange Blossom dressing

### Sweet Finale

#### Crème Brûlée

vanilla bean baked custard | caramelized sugar | biscotti

Menu Price - R380 per person | Minimum of 20 guests | Excludes Coffee, Tea and other Drinks  
Includes venue hire for the exclusive use of the Garden Room for a minimum 20 guests if required  
Excludes Service Fee - 12% will be added for groups of more than 10