

PLATTERS & BOARDS

Standard Platters & Boards

our standard platters served butler style and perfect for informal cocktail style events

DELI BOARD

R60 per person

cured artisanal cold meats | selection of local cheeses | dips | olives | artisan breads | preserves

CHEESE BOARD

R75 per person

artisanal local cheeses | freshly baked breads | honeyed nuts | fig preserve | grapes | dried fruit | crackers

BANDERILLAS PLATTER

R120 per person

three cheese arancini with tomato relish | spanakopita & tahini yoghurt | bacon croquette with mustard cheese dip | crunchy peri-peri OR BBQ chicken wings | pork belly cubes & cranberry jelly | caprese skewers & basil pesto

Add any of the following items to a platter and create a luxury designer platter experience:

Savoury to add to any platter selection (priced per person)		Sweet to add to any platter selection (priced per person)	
Smoked Salmon Drop Scones Dill and sweetcorn drop scones, topped with lemon cream cheese and smoked salmon, garnished with dill	R35	Passionfruit Cheesecake Passionfruit Cheesecake rounds topped with Berry Coulis	R25
Greek Rollups Cucumber ribbons filled with wild rocket, cherry tomato, feta, olives and wild rocket	R20	Mini Malva Mini Malva pudding with Amarula Crème Anglaise	R20
Soup Tasters Mini Mugs - Roasted Red Pepper Soup with basil crostini - Butternut & Orange Soup with ciabatta - Moroccan Lamb Soup with toasted baguette	R20	Pasteis de Nata Traditional Portuguese mini custard tartlets	R17
Selection of little Potpies - Spinach & Feta - Chicken & Leek - Pulled Lamb & Vegetables	R20 R25 R30	Fruit Skewers Seasonal Fruit skewers with Berry coulis Yoghurt for dipping	R15
Smoked Chicken and Spinach Quiche Buttery crust filled with smoked chicken, spinach and cheesy egg custard	R25	Mini Carrot Cakes Spiced mini carrot cakes with cream cheese frosting	R20
Pulled Lamb Baguettes Slow cooked and shredded lamb filled baguettes, with a red onion and tomato salsa	R30	Flapjacks Flapjacks, Mascarpone, fresh Berries and drizzled with Honey	R25
Spanakopita Feta and spinach phyllo triangles with tahini yoghurt for dipping	R20	Churros Crispy deep-fried Churros dusted with Cinnamon Sugar with Chilli Chocolate dipping sauce	R20

Wontons Bobotie wontons & chutney yoghurt	R20	Patron Chocolate and Peanut Butter milkshake shots with Cinnamon dusted mini Doughnuts	R30
Filled Mini Bagels <ul style="list-style-type: none"> - Artisanal cured Meat, Cheese, Tomato and Rocket with Mustard Crème Fraiche - Smoked Salmon, Lemon Crème Fraiche and Watercress - Tomato, Basil and Boerenkaas 	R30	Belgian Brownie Sticky, gooey Belgian Chocolate Brownie with Vanilla Bean Ice Cream and Honeycomb	R20
Parmesan Chicken Skewers Panko and Parmesan crusted Chicken with Basil infused Tomato relish	R20	Scones Buttery scones topped with Chantilly cream and basil infused strawberry jam	R15
Mini Tartlets <ul style="list-style-type: none"> - Tomato, Basil and Camembert - Butternut and Feta - Bacon and Mushroom 	R25	Pecan Slices Toffee pecans set on a short biscuit base	R25
Rump Kebabs Succulent rump, skewered with red onion and peppers, grilled to perfection	R30	Designer Cupcakes Selection of beautiful mini Cupcakes	R20

Platter Options:

Select a Board as a base:

Deli Board	R60 per person
Cheese Board	R75 per person
Banderillas	R120 per person

add your selection of individually priced savoury or sweet items to the above price to create a unique experience

Minimum of 12 people with minimum cost of R200pp

Excludes all drinks

Service Fee of 12% will be added to the final bill for groups of more than 10 guests

Garden Room Venue Hire included for a minimum 20 guests if exclusivity is required