

Mini Meals

bowl food served in cocktail style dishes

Mini Main Course

Roosterkoek Sliders

Roosterkoek | Beef Patty | Caramelised Onion | Rocket | Pickles | Potato Floss

Moroccan Chicken

Moroccan spiced Chicken Kebab | Turkish Apricots | Red Onion
Coriander Cream | Mini Flatbread | Greens

Roasted Pear Salad Boat 🍷

Roasted Pear | Greens | Walnuts | Goats Cheese | Pear & Mustard Vinaigrette | Romaine boat

Butter Chicken Curry

Fragrant Butter Chicken Curry | Mini Roti

Pork Belly

Slow roasted Pork Belly | crunchy Asian Apple Salad | Salty Caramel sauce | Pork crackling

Gnocchi 🍷

Potato Gnocchi | herbed Truffle Cream | sundried Tomato | baby Spinach |
exotic Mushrooms | Parmesan shavings

Lamb Potpie

Hand crafted crusty Potpie | Pulled Lamb & Summer Vegetables

Mini Dessert

Honey Cake

Mini Honey Cake | whipped Lemon Cream Cheese

Custard Mille-Feuille

Custard Slice | Lemon Drop Icing | Berries

Lemon Tart

Meringue | toasted Coconut

Belgian Brownie

Belgian Chocolate Brownie | Chantilly Cream | Honeycomb

Fruit Pot

Buttery Tart Base | Creme Pâtissier | Seasonal Fruit

Mini Meal Menu Options

4 x Main Course + 4 x Dessert – R400 per person

4 x Main Course + 3 x Dessert – R350 per person

3 x Main Course + 2 x Dessert – R300 per person

Minimum of 12 people

Excludes all drinks

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

summer 2023 (valid for Oct23-May24)