

Boere Braai

served as harvest style sharing platters

To kick off

Canape Platter

Ginger infused Chicken Wontons | Caprese popsicles & Pesto |
Lamb Koftas & tzatziki | Brie & fig Springrolls | Spanakopita

Substance

Plankie Steak

Thick cut Rump steak | Chimichurri | Maldon salt & fresh Black Pepper

Rosemary Boerewors kebabs

Perfectly seasoned juicy Boerewors on Rosemary skewers

Moroccan Kebabs

Moroccan spiced Chicken Kebab | Turkish Apricots | Red Onion | Coriander cream

Warm Sides

Baby Potatoes

Herb Butter

Chargrilled Corn on the cob

Chilli Butter | Parmesan Salt

Artisan Bread

Garlic Flatbreads | Roosterkoek Braaibroodtjies

Salads & Greens

Sweet Potato Salad

Roasted Sweet Potato & Sweet Corn shards | Lemon & Garlic Crème Fraiche | Spring Onion | Coriander

Roasted Pear Salad

Roasted Pear | Greens | Walnuts | Goats Cheese | Pear & Mustard vinaigrette

Butternut & Beetroot

Rocket & Watercress | roasted Butternut | confit Beetroot | Feta & Pumpkin seeds | Orange Blossom dressing

Finale

Sweet Bites

platter of small bites to satisfy the sweet tooth

Chocolate Brownies | Macarons | Panna Cotta with Berry coulis, Lemon Tartlet | Pecan slices | Meringue

Boere-Braai Menu Options

Menu only available during standard lunch or dinner service times

Menu Price – R430 per person

Minimum of 20 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)