

Function Platters

design your own platter served to the group

Start with a base

select a base platter and add a selection of savoury or sweet items to the base to the value of the minimum cost

Deli Board R70 per person

premium cold cuts | sausages | spreads | dips | olives | artisan bread
| hand-made pickles | mustard

or

Cheese Board R85 per person

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

or

Winter Platter R160 per person

cauliflower soup tasters & ciabatta | butter chicken kofta & flatbread |
pumpkin tartlets & green beans | beef shortrib & parmesan mash

add more items to design a unique platter

select and add any of the following items to create a platter to the value of the minimum cost

Savoury

priced per item per person

Smoked Salmon Drop Scones R35

Dill and sweetcorn drop scones, topped with
lemon cream cheese and smoked salmon,
garnished with dill

Waffle Sticks R30

mieliebrood waffle sticks with bacon
crumble & maple syrup

Selection of little Potpies R20

- Spinach & Feta
- Chicken & Leek
- Pulled Lamb & Vegetables

Pulled Lamb Baguettes R30

Slow cooked and shredded lamb filled
baguettes, with a red onion tomato salsa

Spanakopita R20

Feta and spinach phyllo triangles with tahini
yoghurt for dipping

Sweet

priced per item per person

Passionfruit Cheesecake R30

Passionfruit Cheesecake topped with Berry
Coulis

Mini Malva R20

Mini Malva pudding with Amarula Crème
Anglaise

Pasteis de Nata R30

Traditional Portuguese mini custard tartlets

Fruit Skewers R25

Seasonal Fruit skewers with Berry coulis
Yoghurt for dipping

Mini Carrot Cakes R20

Spiced mini carrot cakes with cream cheese
frosting

<p>Wontons Bobotie wontons & chutney yoghurt</p>	<p>R20</p>	<p>Flapjacks Flapjacks, Mascarpone, fresh Berries and drizzled with Honey</p>	<p>R25</p>
<p>Filled Mini Bagels</p> <ul style="list-style-type: none"> - Cured Meat, Cheese, Tomato & Rocket with Mustard Crème Fraiche - Smoked Salmon, Lemon Crème Fraiche & Watercress - Tomato, Basil & white cheddar 	<p>R35</p>	<p>Fruit Tartlet Buttery pastry shell filled with seasonal fresh fruit & crème pâtissier</p>	<p>R25</p>
<p>Parmesan Chicken Skewers Panko and Parmesan crusted Chicken with Basil infused Tomato relish</p>	<p>R25</p>	<p>Belgian Brownie Sticky, gooey Belgian Chocolate Brownie with Cream</p>	<p>R30</p>
<p>Mini Tartlets</p> <ul style="list-style-type: none"> - Tomato, Basil & Camembert - Butternut & Feta - Bacon & Mushroom 	<p>R25</p>	<p>Lemon Meringue Buttery pastry shell filled with lemon curd and topped with meringue</p>	<p>R25</p>

Platter Options

Start by selecting a Base Platter:

Deli Board	R70 per person
Cheese Board	R85 per person
Winter Platter	R160 per person

then add your selection of individually priced savoury or sweet items for the number of guests to the above price to reach the minimum cost per person

Chosen selection served as sharing platters for the group

Minimum of 12 people

Minimum cost of selection – R250pp

Excludes all drinks

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

winter 2024 (valid for Jun24-Sep24)