

HARVEST TABLE MENU

harvest style sharing platters for lunch or dinner

Menu	R580 per person - available during standard lunch/dinner service times Selected items served as sharing platters (not individually plated) Minimum of 20 people
Drinks	No drinks included: see beverage menu & wine/drinks list for various options
Service Fee	Standard 12% added to the final bill for all groups of more than 10 guests

WINTER 2026 (valid to Sept26)

Savoury

Handcrafted Potpies

spinach & feta | chicken & leek

Kebabs

moroccan spiced chicken & turkish ppricots | pork loin skewers & vietnamese caramel

Charcuterie

artisanal meats | mustards & glaze

Plankie Steak

medium grilled peppered sirloin slices | slow roasted balsamic cherry tomatoes | brandman aioli

Dips & Mezze

Salsa Verde & marinated Olives

Chicken Liver Pate

Olive Tapenade

Pickled Lebanese Cucumber

Roasted Vine Tomatoes

Smoked Snoek Pate

Artisan Bread & Butter

Garlic & Olive Flatbread

Ciabatta & Biltong Butter

Roosterkoek

Sourdough & Roasted Garlic Butter

Salad Greens & Vegetables

Mediterranean Salad

exotic tomatoes | cucumber ribbons | fried capers | olives | chickpeas | feta | greens | olive & lemon dressing

Vegetable Selection

garlic & black pepper sautéed green beans | pumpkin tartlet with salty caramel | parmesan sea salt wedges | loaded cous-cous with toasted nuts, cranberries, deep fried capers & coriander

Sweet Bites

Fruit Skewers

seasonal fruit skewers | berry coulis | garden mint

Macarons

the original meringue-based sandwich cookie

Chocolate Truffles

dark chocolate truffles

Lemon Meringue Tartlet

short crust pastry | tangy lemon curd | torched meringue