

BRAAI BUFFET MENU ONE



2026

SOUTH AFRICAN MENU 1 / MIN OF 40 GUESTS / R295 PER PERSON

SALADS AND STARTERS

Sweet and sour beetroot salad with spring onion

Traditional potato salad with whole grain mustard dressing

Green salad bar with dressings

Bakers' basket of fresh bread rolls, butter and margarine

HOT BUFFET

Traditional South African Krummel pap and tomato gravy

Prego basted chicken drumsticks

Farm style beef boerewors

Beef potjie with baby potatoes and carrots

Creamy spinach and butternut

Parsley and butter grilled corn on the cob

DESSERTS

Malva pudding and custard

Fresh fruit salad and soft serve ice cream



2026

BRAAI MENU TWO

SOUTH AFRICAN MENU 2 | MIN OF 40 GUESTS | R345 PER PERSON

COLD

Potato salad with gherkin, boiled egg, chives and mayo

Beetroot, diced onion, flaked feta, walnuts, orange segment

Spicy three bean chakalaka

Garlic Butter Roll

HOT FROM THE BRAAI (SHISA NYAMA)

Farm Style Boerewors pinwheels

Chimichurri Beef Short Rib

Cajun marinated Chicken Pieces

Mushroom, potato and Halloumi Kebab brushed with garlic butter

Grilled pork rashers with honey basting

HOT SIDES

Pap with tomato gravy

Creamy spinach with mushrooms

Cinnamon and butter Baked butternut

SWEET TOOTH STATION

Malva pudding with crème anglaise

Strawberry and chocolate lamington

Chocolate Mousse Tart

Granadilla cheesecake

Seasonal Fruit Kebabs with honey mint drizzle



2026

BRAAI MENU THREE

SOUTH AFRICAN MENU 3 / MIN OF 40 GUESTS / R435 PER PERSON

COLD

Green cabbage, carrot and raisin slaw with tangy mayo

Bacon, rocket and heirloom pasta salad

Cobb salad with avocado, boiled eggs, cucumber and feta cheese

Spicy chakalaka

Selection of bread and freshly baked bread rolls

SHISA NYAMA

Farm-style boerewors

Sweet and sour pork shoulder chops

Prego basted chicken wings

Beef potjie with baby potatoes

Whole baked fish with nuoc cham dressing

HOT SIDES

Cheesy Paptert and tomato gravy

Butter and garlic corn on the cob

Potato wedges

Creamy spinach with butternut

Butter and honey sweet potato

DESSERT

Sticky toffee pudding and custard

Fresh fruit salad and cream

Carrot cake squares

Selection of apple crumble, peppermint crisp and chocolate tartlet

Strawberry cheesecake

Poached pears with Chantilly cream

Ice cream parlour with sauce and sprinkles



2026

BRAAI MENU FOUR

SOUTH AFRICAN MENU 4 | MIN OF 40 GUESTS | R565 PER PERSON

COLD

SA WOODEN BOARD

Fish pate, beef meat balls, crumbed chicken strips, cheddar sticks, garlic
Bruschetta, Bobotie vetkoek, grissini, vegetable crudités, hummus, Romesco
Sweet chilli, tomato, peppers, feta, olives

SALADS

Fruity chutney beetroot salad

Spicy Chakalaka

Cabbage, carrot and apple slaw with tangy mayo

Potato and egg salad with chives

FROM THE BRAAI

Louisiana sticky barbecued pork loin chops

Whole marinated lamb on the spit

Farm style beef boerewors

Black salt rubbed beef short rib

Ginger soya- and honey basted chicken wings

Soya and apricot glazed snoek

SAUCES

Mushroom thyme sauce

Tomato and onion sheba gravy

HOT SIDES

Traditional Pap

Parsley and garlic butter corn on the cob

Creamy spinach and butternut

Mediterranean vegetable kebab brushed with basil pesto

Baked whole potatoes with sour cream

Vegetable potjie with carrots and baby potato

SWEET TOOTH STATION

Selection of Mini Tarts, Cakes, flans and Mousses.

Fresh fruit salad

Tiramisu in jars

Passion fruit custard filled profiteroles

Malva pudding and custard.

Ice cream parlour with sauces and sprinkles