



# BRAAI MENU 1

## South African Menu One

Min of 40 guests

R295 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 pin-wheels  
Chimichurri Beef Short Rib  
Cajun marinated Chicken Pieces  
Mushroom, potato and Halloumi Kebab brushed with garlic butter

### 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





# BRAAI MENU 3

## South African Menu Three

Min of 40 guests

R515 per person

## COLD

SA Wooden Board

Fish pate, beef meat balls, crumbed chicken strips, cheddar sticks, garlic  
Bruschetta, Bobotie vetkoek, grissini, vegetable crudité's, 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

## HOT FROM THE BRAAI (SHISA NYAMA)

Louisiana sticky barbecued pork short back ribs

Whole marinated lamb on the spit

Farm style beef boerewors

Black salt rubbed beef short rib

Ginger soya-and honey basted chicken wings

## 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





# BRAAI MENU 3

## 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





# BRAAI MENU 2

## South African Menu Two

Min of 40 guests

R395 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

## HOT FROM THE BRAAI (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 cheese cake

Poached pears with Chantilly cream

Ice cream parlour with sauce and sprinkles

