



BANQUETING SET MENUS 2025

CANAPES - R90

Please select 3 of the below Canapes

- Rare roast beef on onion griddle scone with Parmesan crackling and whole grain mustard
- Sticky chicken meatball skewer, sesame seed and coriander
- Grilled Bruschetta with gammon, pineapple salsa and berry blaze
- Beef Carpaccio, Dijon mustard, garlic rocket aioli on Bruschetta
- Beef medallion, potato cake, mushroom and Hollandaise
- Karoo goat cheese, preserved fig, micro shoots on Bruschetta
- Beef kofta with napolitana dip
- Chicken Caesar Bruschetta with Kewpie mayo, caviar, crisp lettuce and lemon
- Smoked salmon on beetroot falafel cake with horseradish, micro shoots and pea dots
- Salmon, cucumber and sour cream profiterole
- Mexican chopped chicken pastry shell with pickled radish, cilantro and sour cream
- Goats cheese tartlet topped with butter grilled forest mushroom and tomato chili jam
- Ratatouille pancake money bag with cream cheese & chive sauce
- Vegan tomato stuffed with chilli bean and dhania
- Chefs' selection of samosas and dips
- Chicken tenders and sweet chili mayo
- Sovereign chicken wings with sweet chilli aioli
- Cucumber filled with cream cheese and Kalamata
- Spicy lamb shish kebab with caramelized onion, wrapped in tortilla

STARTERS

Please select 1 from the below

Caprice timbale | buffalo mozzarella | feta tomato glaze | basil crumb | trio of tomato chutney, tomato gel & heirloom | pepper salsa and balsamic reduction - R130

Lemon ginger smoked salmon | pineapple salsa | lime pearls | dashi mayonnaise Melba | micro shoots - R140

Smoked chicken, Peppadew mascarpone gateaux | apple salsa | sesame phyllo apricot glaze - R140

Cape Malay chicken breast | chutney cauliflower | chakalaka salad | raita raisin purée | crumble - R120

Rich beef ravioli | wilted spinach | wild mushrooms | chimichurri | tomato pepper compote onion chips - R95

Thai prawn & fish coconut crumbed lollipop | avocado & pawpaw layer | citrus pulp - R135
Cream cheese | shimeji mushroom | sun-dried tomato chutney tart | beetroot dust apple blossom flowers - R95

Crispy vegetable spring rolls | citrus mayo | tomato chutney | herb soil | micro salad - R85
Roasted veggie mascarpone gateaux | basil pesto | tomato gel | capsicum relish garlic cream - R125

Dukkha spiced chicken fillet | tabbouleh cake | date and pepper salsa smoked tomato cumin glaze - R105

Avocado cream cheese hummus tart | pineapple and pepper salsa | salsa Verde beetroot purée - R110

SOUP - R65

Please select 1 from the below

ROASTED BUTTERNUT

Thai green curry | coconut milk | coriander cream | crispy onion chips

BROWN MUSHROOM

buttermilk | leek soup with garlic crostini

CAPE MALAY CARROT SOUP

chimichurri pesto | crushed nuts | steamed bun

CHICKEN NOODLE SOUP

spicy chicken | Chinese noodle | lemon oil drizzle

SWEET CREAMY TOMATO SOUP

apricot purée | sun-dried tomato pesto | Parmesan croutons

BEEF GOULASH SOUP

brunoised lean beef | sweet potato, tomato & green pepper | Melba toast

POTATO VICHYSOISE SOUP

crispy onion chips | garlic crouton

MAINS

Please select 1 from the below

SPINACH AND BUTTERNUT PANZEROTTI

asparagus | sauteed spinach | shimeji mushrooms | butternut cream sauce
Parmesan shavings (V) - R190

GRILLED CAULIFLOWER STEAK

ratatouille stuffed brinjal | butternut potato mash | chimichurri
creamy basil garlic sauce (V) - R190

THYME ROASTED CHICKEN SUPREME

potato and parsley mousseline | caramelized baby onion | ribbon vegetables
mushroom cream sauce - R195

SPINACH FETA CHICKEN ROULADE

potato gratin | mushroom ragout | cheese sauce - R200

HERB AND DIJON CRUSTED FILLET OF BEEF TENDER LOIN

fondant potato | baby carrots | Bordelaise sauce - R225

BEEF FILLET

field mushrooms | vegetables | onion mash | peppercorn sauce - R270

ROSEMARY BRAISED BEEF SHORT RIB

potato souffle | root vegetable bundle | pearl onions | pan jus - R245

RAISIN AND SPINACH STUFFED CHICKEN SUPREME

parsley, wine and butternut risotto | sliced vegetable stack | brown onion jus - R210

LEMON BAKED WHITE FISH

garlic mussel | lemon curd | fondant potatoes | ginger soil | olive dressing - R255

BEEF FILLET

malenzane veggies | crispy onion | sweet potato cake | shaved radish | Bordelaise sauce - R255

MAINS

TOMATO BREDIE LAMB SHANK

spinach | mashed potato | spinach butternut tian | sweet tomato chutney | roasted onion & thyme sauce - R260

CAPE MALAY SPICE RUBBED BEEF FILLET

roasted raisin & brinjal purée | roasted onion | honey carrots | Arancini | espagnole sauce - R260

TEMPURA WHITE FISH

crumbed onion rings | pickled carrots | lemon fennel sauce | pea potato mash - R245

PEPPER CRUST FILLET OF BEEF

potato gratin | carrot purée | root vegetable | bone marrow jus - R270

HERB CRUSTED LAMB RACK

glazed baby carrot bundle | colcannon pea potato | charred baby onion pearl
minted red wine sauce - R285

COMBOS

GALA BRAAI

grilled short rib | boerewors pinwheel | peri chicken drumsticks | maize | chakalaka relish - R255

SURF AND TURF

herb butter fillet of beef and prawn meat | parsley & lemon vegetable stack | roasted crushed new potato | creamy garlic sauce - R295

PULLED LAMB IN PASTRY

rolled rosemary & lemon chicken | baked sweet potato | pickled radish | rainbow carrot
mint infused jus - R270

FETA & OLIVE STUFFED CHICKEN ROULADE

honey soya lamb rack | potato pea mash | root vegetables | sweet potato and basil purée
Bordelaise sauce - R285

200G BEEF SHORT RIB

beef boerewors pinwheel | quarter BBQ chicken | biltong pap tart | chakalaka
creamy spinach | butternut wedge - R245

GARLIC GRILLED SIRLOIN

Cape Malay chicken breast | green onion polenta cake | roasted root vegetables
tomato chutney and mushroom sauce - R255



DESSERTS

Please select 1 from the below

BELGIAN CHOCOLATE BROWNIE

rich chocolate brownie slice | white chocolate mousse | mango gel | caramel popcorn | biscuit crumb|Turkish delight - R130

LEMON MERINGUE

Lemon tart | meringue dots | meringue dome | Turkish delights
lemon crèmeux smear | lemon curd - R130

TRIO OF MINI DESSERTS

Caramel cheesecake | chocolate mousse slice | berry and pistachio mousse
berry gel | meringue - R135

FAMOUS TIRAMISU

choc fudge parfait|caramel gel | hazelnut crumble | berry salsa|dark choc mousse
blood orange olive oil - R120

NEW LOOK BERRY TRIFLE

cranberry gel on a vanilla sponge | chocolate soil | broken cinnamon sponge pieces
berry gel | berry mousse quenelle | meringue kisses - R120

TORCHED MALVA PUDDING

(Served at room temperature)

biscuit crumble | fresh berries | ginger white chocolate mousse quenelle | honeycomb
cremeux - R130

RASPBERRY CHOCOLATE OPERA

layers of raspberry and chocolate in torte style | lemon curd purée | candied pineapple
berry compote | crushed meringue - R120

MANGO PANNA COTTA

red velvet sponge | passion fruit Boba | fresh fruit salsa| berry coulis - R120

MALVA PUDDING

custard | fresh berries | stewed fruit compote | whipped cream - R95

LIME, COCONUT & PINEAPPLE TART

stewed mirror glazed pineapple tart | pineapple salsa | smoked desiccated coconut
vanilla cheesecake quenelle | meringue cigar - R120

~Special Meal Requirements~

*Please also note that we do not cater for Halaal friendly or Kosher friendly meals and that all Kosher meals are ordered in from an outside catering company and therefore need to be ordered 48 hours in advance. All Halaal meals are catered for by our Halaal certified supplier, please ensure orders are placed **48 hours** in advance.*

Dietary surcharge will be applicable

*Regarding other special meals like vegetarian, dairy free, gluten, lactose and diabetic, these must be requested **48 hours** in advance for specific dishes, otherwise Chef will choose and prepare a meal in line with the specific dietary requirement.*

*If a client requires our Chef to draft a new menu using different ingredients to the existing ones from our menu pack, please note that the menu will take **48 hours** to be drafted and sent through to the client.*

