

Gourmet Braai Menu

Canapés to Start

Wild mushroom tartlets, gorgonzola gratin, essence of truffle, red onion marmalade

Brandy chicken liver pate, herb and garlic crostini, shaved biltong, pear chutney

Smoked salmon trout, potato rosti, lemon chive crème fraiche

From the Coals

Whole fillet of beef, herb marinade, mushroom, and green pepper corn sauce

Chicken fillet kebabs, sweet peppers, red onions, smoky barbeque glaze

Fillets of fresh line fish, lemon, parsley and garlic butter, classic sauce tartar

Mediterranean baby vegetable skewers, sundried tomato basting

Portobello mushrooms, hummus, baby spinach, marinated sweet peppers

Prime rib eye, or 28-day mature beef rump, fresh chimichurri

Tiger prawn skewers, teriyaki glaze

Moroccan salmon, aromatic harissa paste

Lamb loin cutlets, tikka masala marinade, cucumber raita

Sides

Our signature crispy roast potatoes with rosemary and Maldon

Saffron couscous, harissa marinated chickpeas, pomegranate, mint, and coriander

Chargrilled new potatoes, basil mayo, roasted sweet peppers

Salads

Baby gem lettuce, fresh asparagus, fine French beans, broccolini, garden peas, shaved fennel, herb aioli dressing

Cinnamon rosemary roasted butternut, baby spinach, avocado, feta, toasted pumpkin seeds, honey mustard dressing

Burnt smashed baby beetroot, colourful roasted baby carrots, crimson micro leaves, crispy garlic chips, creamy goats' cheese, balsamic reduction

Modern Asian vegetable slaw, toasted sesame mayo, fresh mango, coriander, lime

Sweetcorn, lentils, red kidney beans, tomato, cucumber, red onion, avocado

Modern caprese, select colourful vine tomatoes, bocconcini, calamata olives, toasted pine nuts, homemade basil pesto, aged balsamic

Dessert

Modern berry pavlova, vanilla pod cheesecake, berry compote, fresh berries

Traditional orange scented homemade malva pudding, vanilla pod custard or ice cream

Select Cape tropical fruit salad, perfumed with ginger and lemongrass

Belgian chocolate mousse with sour cherry compote