

The Gourmet Chef

Canapé Menu

Vegetarian

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

Golden falafels, butternut hummus, pickled red cabbage, pistachio

Spanakopita, baby spinach, ricotta, feta

Sweet corn fritters, guacamole, tomato, red onion, coriander salsa

Vietnamese crystal rolls, green chili, spring onion, lime dipping sauce

Panko mac & cheese balls, mature cheddar, gruyere, truffle

Shoestring fries served in bamboo cones, aged pecorino, Maldon

Butternut arancini, melted mozzarella centre, smoked tomato compote

Chargrilled asparagus, broccolini, zucchini skewers, salsa Verde dressing

Mushroom and haloumi spring rolls, ginger, lime, sweet chili

Roasted vine tomato tartlets, goat's cheese, basil pesto

Seafood

Smoked salmon trout, potato rosti, lemon, chive crème fraiche

Asian tiger prawns, panko sesame crust, sweet chili mayo

Seared yellow fin tuna, toasted sesame cracker, mango salsa, wasabi avo

West Coast mussels, parmesan gratin, sundried tomato compote, crispy garlic

Miso kingklip tempura, lime, ginger, sweet chili

Thai salmon cakes, spring onion, ginger, coriander aioli

Norwegian salmon roses, avo, Japanese mayo, caviar, teriyaki

Puff pastry fish pies, saffron, leeks, saffron, Dijon, peas

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Meat

Chargrilled rump kebabs, smoked chipotle, barbecue glaze
Lamb koftas, harissa, dukkha, mint yoghurt
Beef fillet carpaccio, wild mushroom rolls, truffle mayo, pecorino
Asian beef hand rolls, cucumber, mung sprouts, togarashi mayo
Ostrich fillet sosaties, apricots, prunes, sticky barbecue glaze
Pulled Moroccan lamb, crispy phyllo, pomegranate
Fillet mignon, potato rosti, horseradish crème fraiche
Honey & five spice duck breast, green papaya salsa
Sticky chicken popcorn, bamboo cones, honey, sweet soy, ginger
Teriyaki chicken satay, coconut, lemongrass, peanut sauce

Tapas / Bowl Food Menu

Crispy fish & chips, lemon, caper, parsley tartar
Beef fillet chow Mein, egg noodles, wok fried vegetables, sweet soy, toasted sesame
Butter chicken, basmati pilau, tomato, red onion, coriander sambal
Slow braised Karoo lamb casserole, truffle, parmesan mash, baby carrots
Sticky chicken, toasted sesame jasmine rice, Asian vegetable slaw
Pesto penne, mascarpone, lemon, baby spinach, asparagus, toasted pine nuts
Roast fillet of beef, crispy potatoes, Bearnaise
Thai green chicken curry, sticky rice, Asian vegetable slaw
Pulled short rib tacos, tomato salsa, guacamole
Tandoori chicken fillets, homemade garlic naan, cucumber riata
Charcoal rump picanha, crispy potatoes, green chimichurri
Tiger prawn, angel hair pasta, saffron, chives, tomato, basil
Aubergine, portobello mushroom, parmigiana, sundried tomato compote, pecorino gratin

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Desserts

Belgian chocolate, hazelnut brownies, salted caramel

Short crust berry tartlets, vanilla pod crème anglaise

Seasonal fruit skewers, ginger, lemongrass

Vanilla pod crème brûlée, raspberry compote

Frangelico tiramisu, espresso crema

Sticky toffee pudding, crème fraiche ice cream

Coconut, lemongrass panna cotta, passion fruit compote

Belgian chocolate fondant, white chocolate ganache

Churros, cinnamon, butterscotch

Banana caramel tartlets, brûlée topping