

The Gourmet Chef

Gourmet Braai Menu

From the Coals

Whole fillet of beef, brandy, wild mushroom, green pepper corn sauce
Mediterranean chicken fillet kebabs, sweet peppers, red onions, smoked paprika, lemon
Fillets of fresh line fish, lemon, parsley and garlic butter, chive beurre blanc
Whole spatchcock chicken, homemade peri-peri, coriander, lemon
Mediterranean baby vegetable skewers, sundried tomato basting
Portobello mushrooms, hummus, baby spinach, marinated sweet peppers
Rump picanha, green chimichurri
Tiger prawn, lemongrass skewers, teriyaki, toasted sesame
Grabouw boerewors, tomato, onion relish
Moroccan salmon fillets, harissa, pistachio dukkha
Karoo lamb loin cutlets sticky chipotle barbecue glaze
Ostrich fillet sosaties, apricots, rosemary, ginger
Portobello mushrooms, baby spinach, feta, hummus, roast sweet peppers

Sides

Our signature crispy roast potatoes with rosemary and Maldon
Butternut & potato dauphinoise
Saffron couscous, harissa marinated chickpeas, pomegranate, mint, and coriander
Chargrilled new potatoes, basil mayo, roasted sweet peppers
Corn riblets, smoked paprika, garlic, lemon, chili butter
Farfalle pasta, pesto mayo, Italian roast vegetables, pecorino
"Braaibroodjies" (toasted sandwiches), mature cheddar, red onion, vine tomatoes, chutney

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Salads

Green Caesar - baby gem lettuce, fresh asparagus, fine French beans, broccolini, garden peas, truffle mayo, aged parmesan

Smoky wood fired butternut, wild rocket, baby spinach, whipped feta, avocado, whole grain honey mustard

Burnt smashed baby beetroot, colourful roasted baby carrots, crimson leaves, almond crusted goats' cheese, sticky balsamic

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

Chargrilled zucchini carpaccio, broccolini, asparagus, salsa Verde dressing, wild rocket, toasted pine nuts

Summer salad of strawberry, avocado, feta, watermelon, crimson leaves, citrus dressing

Desserts

Belgian chocolate mousse, sour cherry compote

Traditional orange scented homemade malva pudding, vanilla pod crème anglaise, ice cream

Banana and vanilla tarte tatin, crème fraiche ice cream

Sticky toffee pudding, crème fraiche ice cream

Honey, vanilla and yoghurt panna cotta, fresh berries

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

Frangelico tiramisu