



Starter Sample Menu 2020 – 2021

Vegetarian

Panko crumbed camembert served with blistered exotic tomatoes, charred zucchini ribbons, roasted red onions and a coriander infused guacamole served on a baby lettuce salad accompanied with a tapenade dressing

Beetroot Carpaccio – Pickled beetroot, honey glazed rainbow beetroot, orange infused beetroot mousse, dehydrated onions, parsley and mint oil and micro greens

Ginger and lime infused creamy beetroot soup served with coconut foam and a coconut tuile

Spinach, artichoke and crème fraiche ravioli served on a roasted tomato coulis with wild rocket and toasted walnut dust

Summer peach Caprese salad – Melon, fresh peaches and exotic tomatoes served with a watermelon consommé and fresh basil

Lentil 'Dhaltjies' served with baby salad leaves, sultana chutney, tomato salsa and cilantro tzatziki

Poultry

Smoked chicken served with cucumber spaghetti, avocado, exotic cherry tomatoes, whipped feta, Sweet chilli aioli and fresh peashoots

Chicken bobotie tartlet served with pickled cucumber, Parmesan shards, roasted onion purée, tomato leather, Sultana gel and a coconut tuile

TWO CHEFS™

Mulderbosch vineyards, Polkadraai Road, Vlottenburg, Stellenbosch, 7604, SA
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TWO CHEFS

CATERING

Beef

Beef carpaccio served with pea purée, crisp potato wafers, whipped Horseradish mascarpone, peppadew chutney and micro greens

Beef biltong, mushroom and Samp croquette served with char grilled baby corn, beer bread crumble and Amazi cream served with a tomato and onion relish purée, biltong dust and micro greens

Venison

Marinated Ostrich carpaccio served with gooseberry leather, herb crostini, baby salad leaves, pomegranate jewels, confit sweet potato and a sweet honey and mustard dressing

Homemade Duck bresaola served with fresh mange tout, orange and grapefruit segments, cucumber ribbons, pomegranate jewels, orange curd and a cashew crumble with balsamic glaze

Marinated Springbok Carpaccio served with Blueberry chutney, honey roasted butternut meringue droplets, wild rocket, onion marmalade and Parmesan emulsion

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Pork

Toasted corn and quinoa salad with roasted baby beetroots, baby carrot shavings, marinated peppers, cucumber, Danish feta cheese and crisp pancetta chards dressed with parsley oil

Parma ham, fresh peaches, toasted almond, herb feta, balsamic reduction and watercress salad

Salad of Cucumber ribbons, sundried tomatoes, preserved figs, crisp bacon bits, pork crackling, garlic croutons and diced Kalamata olives on a bed of baby lettuce served with a creamy blue cheese dressing

Fresh figs served with a Chevin and chive custard, honey glazed almond and bacon crumble, cucumber ribbons, exotic cherry tomatoes, wild rocket, Rocket gel, Balsamic pearls and Nero Tapioca crisp

Grilled peaches, whipped feta with black pepper, spicy almond and bacon crumble, pickled cucumber ribbons, sliced radish, exotic cherry tomatoes, fresh peashoots, Rooibos infused vinaigrette and a Rocket Tapioca crisp

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Seafood

Rooibos smoked salmon salad with pickled cucumber spaghetti, honey toasted almonds, radish, lemon infused guacamole, roasted black garlic aioli, Parmesan crisp, fresh baby salad

Sesame seared tuna served with fresh cucumber salsa and fennel and black pepper sauce accompanied with a black sesame tuile

Grilled prawn salad served with cucumber ribbons, mango coulis, baby salad, exotic cherry tomatoes, bacon shard, radish and parsley-chilli oil

Fennel and lime cured Salmon served with a mango and cilantro puree, pickled candy beetroot, pea shoots, crispy salmon skin and mint oil

Seared Tuna, Char grilled artichokes, cucumber gel, red onion, cilantro and wasabi pearls, baby spinach and Pomegranate infused Tahini dressing

Coriander and garlic marinated Patagonia squid served with crispy halloumi and potato rosti, sundried tomato, lemon and caper aioli

Ponzu and ginger ceviche Tuna served with avocado purée, wasabi foam, radish, crisp slaw and peashoots

Orange and fennel cured salmon served with apple gel, spring onion, Parmesan, oat seed cracker and orange glaze

Beetroot cured Salmon Gravavlax served with apple gel, apple slaw, pickled beetroots and beetroot pearls

Steamed prawn wontons served with a Shiitake and ginger broth

Three-way cured tuna served with pea puree, juniper and garlic aioli, pickled beetroots, truffle oil and fresh rocket

Sautéed Scallops served with Pancetta shard, peas, pea purée

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C A T E R I N G

Grilled Salmon cutlet served with coconut and cauliflower sticky rice, Nori confetti and sauce vierge

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