



Sample Menu's

2021 – 2022

Canapés

Starters

Main Course

Dessert - Canapés

*How to pick like a pro:

- **Canapés:** 5-6 options with starter & 7-8 options without, variety is key!
- **Starter:** 1 option
- **Main Course:** 1 option
- **Dessert:** 4-6 options to ensure balance

**All prices are excluding VAT, Chefs, Travelling, Additional rentals and subject to change*

**Dietary requirements to be confirmed 14 days prior to day of event*

**More options of each course available*

Canapés:

Vegetarian R16.00 - R18.00

Exotic mushroom Arancini served with a truffle infused pea purée
Jaffles filled with red pepper hummus, mature cheddar cheese and onion marmalade served
with Sriracha aioli
Soft shell tacos served with lemon infused guacamole, lentil and cauliflower curry and red
onion salsa
Zucchini pancake served with hummus, pickled beetroot and spinach dust
Thai marinated vegetable springrolls served with a spicy plum sauce
Curried vegetable Empanada served with a roasted garlic aioli

Poultry R21.00 – R25.00

Chicken satay marinated with masala served with guacamole and red onion salsa
“Chicken and waffles” - Crispy chicken waffles served with Maple coleslaw
Black pepper Brioche served with chicken liver parfait, apple chutney and crisp apple wafer
Chicken bobotie springroll served with Apricot chutney
Spicy chicken ‘popcorn’ served with Umami ketchup in bamboo cones
Pulled Jerk chicken soft tacos with shredded lettuce, guacamole, toasted corn, sour cream
and Pico de Gallo

Pork R24.00 – R28.00

Slow roasted ginger and chilli marinated pork belly skewers served with pineapple and
Sriracha chutney
Pulled pork springrolls served with a homemade Kimchi aioli
Cheese griller corndog served with Jalapeno aioli
Crispy Phyllo hand rolls served with pulled pork, sweet miso glaze, spring onions and
pineapple salsa
Slow roasted pork belly served with Togarashi infused sweet potato purée, homemade
kimchi and crackling dust
Harissa and three-cheese flavoured macaroni bon-bon’s served with rosemary infused
bacon jam
Steamed dumplings filled with Chorizo, mushrooms, butterbeans, and tomato accompanied
with Sriracha-hummus sauce

Beef R26.00 – R30.00

Crisp phyllo handrolls served with flaked smoked beef brisket, homemade BBQ sauce and a fresh cucumber salsa

Beef Wellington style wonton – Grilled beef fillet pieces, spinach, mushrooms and Parma ham and served with a wholegrain mustard aioli

Soft taco served with char grilled beef sirloin, hummus, caramelized onion, lettuce and toasted corn salsa

Baked Oat chip served with beef tartare, miso and crisp fried onion

Spicy marinated beef sirloin kebabs served with a peanut butter sauce

Black pepper macaron served with goat's cheese and biltong crème accompanied with onion nibbles

Sweet potato roulade served with whipped horseradish mascarpone, rare roast beef and spicy tomato jam

Venison R26.00 – R30.00

Crisp herb infused potato rosti served with Springbok carpaccio, peppadew aioli and dehydrated tomato skin

Smoked ostrich served with black pepper and fig whipped feta

Crispy fried duck springrolls served with Sriracha infused salted caramel and toasted black sesame seeds

Soft shell tacos served with sour cream, thyme marinated Ostrich, crisp lettuce and Gooseberry chutney

Lamb R30.00– R35.00

Crispy Lamb belly fritter served with gremolata aioli

Lamb kofta served with cumin infused tzatziki

Smoked lamb "ribbetjies" served with a harissa jus drizzle

Lamb Asun soft shell taco served with baba ghanoush, crisp lettuce, red onion salsa and pomegranate glaze

Seafood R30.00 – R42.00

Crispy panko breaded Calamari and Chorizo arancini served with a spicy smoked paprika aioli

Grilled prawns served with sweet and spicy pineapple & coconut chutney

Seared tuna served with a pepper and cucumber coulis and a fresh mango and cucumber salsa

Homemade roti served with beer battered hake goujons accompanied with a curry aioli, lettuce, fresh cilantro and a red onion and chive salsa

Fresh oyster served with Thai green curry dressing, Orange granita and mint pearls @ R
32.00 per oyster

Starters @ R65.00 – R110.00:

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

Citrus salad served with roasted rainbow beets, chive-feta crème, crispy crostini, baby salad, cucumber, and Tahini dressing

Sticky cauliflower salad served with baby salad, cucumber ribbons, cherry tomatoes, mange tout, fresh avocado, spicy coated cashew nuts and lemon vinaigrette

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

Fragrant chicken Kofta salad served with grilled peppers, roasted sweet potato, baby salad, cherry tomatoes, pickles cucumber and Sweet chilli infused Tahini yoghurt dressing

Beef biltong salad 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

Beef Bresola salad served with parmesan infused polenta chips, Danish feta, baby salad, exotic cherry tomatoes, cucumber and Salsa Verde

Marinated Springbok Carpaccio served with dehydrated butternut droplets, wild rocket, exotic cherry tomatoes, cucumber, radish and creamy caramelized onion 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

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

Prosciutto salad served with grilled King oyster mushrooms, Shaved parmesan, pickled Shimeji, toasted cashew nuts, hummus, baby salad and Fynbos honey dressing

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 Gravalax served with a mango and cilantro purée, pickled candy beetroot, pea shoots, fennel and lime crumble and mint oil

Main Course @ R95.00 – R210.00:

Toasted corn and cashew nut dumplings served in a coconut-basil broth with chickpeas accompanied with Chive oil

BBQ grilled Mushroom steak served with baba ghanoush, roasted seasonal vegetables, crispy potato cubes, parmesan shard and Salsa Verde

Chicken ballontine filled with Spanish chorizo and sweet potato served with honey roasted butternut purée, braised fondant potato and roasted seasonal vegetables, spinach infused tapioca crisp and sauce Bordelaise

Char grilled chicken thighs served with black pepper and chive Brioche French toast, accompanied with grilled mushrooms, arugula, parmesan, and radish salad drizzled with honey mustard emulsion

Char grilled chicken thighs served with pea purée, exotic mushroom and truffle Arancini, roasted seasonal greens accompanied with sauce Remoulade

Char grilled beef fillet served with bacon crust, pea purée, wilted greens, crispy potato cubes, warm beetroot mousse, honey glazed rainbow beetroot and beef jus

Feta and sunflower seed crusted beef sirloin served with sweet potato and butternut mash, baby beetroot, green beans and mushroom bordelaise sauce

Char grille beef Ribeye served with red pepper purée, sweet potato fondant, roasted seasonal vegetables, cumin roasted baby carrots and Chimichurri sauce

Slow roasted flaked beef served on a bed of creamy polenta, red cabbage, baby spinach, charred corn ribs, tomato coulis and crispy onion nibbles

Pork neck chop served with bacon fat baby hasselback potatoes, wilted greens, Rocket infused tapioca crisp and ginger jus

Slow roasted pork belly served with fennel, ginger and sweet potato purée, crispy polenta chip, broccolini, roasted seasonal vegetables, Pork crackling and a cider jus

Slow roasted pork belly served with roasted carrot purée, crispy potato rosti, roasted seasonal vegetables, cumin roasted pear chutney, jus and crispy pork crackling

Char grilled Springbok loin served with sweet potato purée, roasted seasonal vegetables, Chakalaka and Marrow infused 'pap' disc and blueberry jus

Herb crusted rack of lamb served with beetroot smear accompanied by roasted baby carrots, spinach, cumin braised sweet potato fondant and jus

Slow roasted lamb shank Torchon served with pea purée, parmesan polenta chip, roasted seasonal vegetables and Harissa jus

Slow roasted lamb roulade served on a bed of wilted greens, baby corn and exotic mushrooms accompanied with a sweet potato stack, pickled fennel and red onion and served with a Togarashi yoghurt sauce

Slow roasted lamb roulade stuffed with baba ghanoush, pea purée, crispy diced potatoes, seasonal vegetable bundle, crispy tapioca crisp and jus

Grilled linefish served with a roasted carrot purée, bobotie infused potato dauphinoise, tenderstem broccoli, coconut tuile and Salsa Verde

Tarragon poached Franschoek trout fillet served on a fresh strawberry, lime and mint tabbouleh, yuzu braised tatsoi, beetroot and raspberry gel and a béarnaise sauce

Grilled Kingklip served with nutmeg infused carrot purée, lemon grilled Asparagus, pickled red onion, pear and fennel marmalade and crispy potato cubes served with a parsley and mint oil

Teriyaki marinated Salmon served with spatzle, wilted greens, mango salsa and toasted cashews

Linefish crusted with olive tapenade accompanied by lemon infused purée, tender stem broccoli, roasted carrots, crispy potato cubes and Romesco sauce

Dessert- Canapés @ R15.00 – R25.00 per item:

Dark chocolate brownie served with salted caramel and chocolate garnish

Rice Krispy square served with coconut, dried mango and ginger drizzled with dark chocolate

Banoffee tartlet – coconut tartlet filled with roasted banana, salted caramel cremeux and banana dust

Coconut baked cheesecake served strawberry and mint salsa and Kombucha gel
Peanut butter panna cotta and strawberry curd

Dessert Chow – Espresso cake filled with hazelnut and dark chocolate mousse, salted caramel and meringue shards

Milktart flavoured macarons

Deconstructed Black forest- Chocolate cake, dark chocolate mousse, white chocolate shards, and cherry jelly

Lemon meringue tartlet served with lemon curd, charred Italian meringue and candied lemon pearls

Strawberry panna cotta served on vanilla biscuit accompanied with dehydrated strawberries

Blueberry jelly served with pineapple and mint salsa accompanied with coconut crumble and passionfruit coulis

*Variety of homemade ice-creams served in sugar cones @ R25pp

****More options of each course available***

**** T's & C's apply***