

FUNCTION MENU OPTIONS

Because you, our valuable client is very different and unique in your own way, we have designed menus that will make your event as different and unique as you are. Please make your selection of the following.

STARTERS

④ Ginger and carrot soup

- Served with coconut cream and toasted ciabatta slices

④ Seasonal greens salad

- with cherry tomatoes, pecorino shavings, pine nuts and a balsamic glaze

④ Caprese salad

- Ripe tomato and mozzarella slices with extra virgin olive oil, fresh basil and basil pesto

Trio bruschetta

- Seared beef with horseradish pesto, teriyaki chicken and lime compote, salami, olives pecorino cheese

④ Creamy tomato soup

- Herb crusted croutons and creme fresh

Carrot and ginger soup

- Flavoured with coconut cream and coriander



STARTERS

Smoked salmon roulade.

- Creamed cheese, micro greens and avocado puree

Smoked Norwegian salmon salad

- with avocado, double thick lemon infused yogurt and grilled prawn tails

HOT Salsa style chicken wings

- Peri - peri sauce and lemon wedges

Chicken salad

- Seasonal salad leaves with grilled chicken breast, cherry tomatoes and peppers

Ⓟ Penne pasta salad

- Served with sweet basil pesto, Parmesan shavings and cashew nuts

Ⓟ Cucumber Carpaccio

- Double thick yogurt, micro greens, red onion, olive oil and herbs



MAIN MEALS

Beef fillet

- 250 - gram

Beef sirloin

- 250 gram matured sirloin, served with potato wedges and a pepper sauce

Beef Rump steak

- 250 gram - Served with either fries or sweet potato fries. Pepper sauce and a side salad

Gourmet beef burger

- 160 gram pure beef burger with cheddar, streaky bacon and fresh avocado slices. Served with fries

Gourmet chicken burger

- Flame grilled chicken breast topped with mozzarella, sliced mild jalapeno peppers and tomato relish

Oxtail

- Slow cooked with root vegetables

Thai style chicken and prawn curry

- Served with cashew nuts, sambals and fragrant rice

Chicken fillets

- Cooked in a spicy, creamy tomato sauce with fresh basil



MAIN MEALS

Line fish - Yellow tail

- Grilled and served with a seafood bisque, Basmati rice pecorino chips and a side salad.

Poached Norwegian salmon

- Poached fillets with hollandaise sauce

Thick cut lamb loin chops

- with chimichurri pesto

French trimmed rack of lamb

- Grilled with rosemary and garlic, served with a red wine jus and sweet potato fries

Lamb curry

- Slow cooked Cape Malay lamb curry with sambals and papadums

Crispy Pork belly

- Medallions with a lemon, honey and soya reduction

Gammon with a honey mustard glaze

- With a honey mustard glaze

Whole grilled baby chicken

- Grilled with lemon and herb or peri-peri spices

Braised lamb shank

- Thyme, lemon and garlic, served with a rich brown sauce

Lamb rump steak

- Flame grilled and served with chimichurri pesto



SIDE DISHES

- Jacket potatoes with cream and chives
- Baby potatoes grilled with olive oil and rosemary
- Mashed potatoes with chives olive oil and herbs
- Potato wedges - deep fried
- Potato gratin with mushrooms, cream and onions
- Broccoli mash
- Wilted greens
- Cauliflower mash
- Sweet potato fries
- Mixed seasonal roasted vegetables
- Maize fritters infused with white truffle oil
- Roasted mixed peppers



DESSERTS

Carrot cake

- Served with creme fresh

Chocolate brownies

- Vanilla ice cream and chocolate sauce

Malva pudding

- Served with home made custard

Fruit salad

- Served with vanilla ice cream

Strawberry

cheesecake

- Drizzled with a mixed berry reduction

CANAPES AND TAPAS

• Seared beef fillet bruschetta

• Cajun chicken strips and guacamole cones

• Smoked Norwegian salmon crostini's with citrus and capers

• Mini beef Wellington's

• Salami, feta cheese and olive stacks

• Beetroot and cream cheese crostinis



CANAPES AND TAPAS

• Mini cheese burgers
with red onion relish

• Mini hot dogs with
tomato sauce and
mustard

• Smoked salmon and cottage cheese rolls with
micro greens

• Salsa style chicken
wings

• Shrimp and chorizo
sticks with gazpacho
shots

• Selection of mini pies and pastries

• Fruit sticks with balsamic glaze

• Beef rump kebabs
grilled with onions
and peppers

• Mini lamb kebabs with tzatziki

• Mini wraps with
teriyaki chicken and
peppers

• Basil pesto and
cherry tomato
bruschetta

