



SPIT BRAAI MENU OPTIONS 2017

Menu	Price pp	Salad	Main	Dessert
Option 1	R 250	2	4	2
Option 2	R 300	3	5	3
Option 3	R 350	4	6	4

Salads

- Crisp roasted baby potato and spicy fragrant chakalaka, drizzled with coriander seeds and fresh coriander infused yoghurt
- Grilled pear, gorgonzola, rocket and walnut salad with honey thyme infused balsamic dressing garnished with orange pearl segments
- Shredded green and red cabbage, mango, sliced celery and mange tout tossed with thai coconut curry infused mayo with crushed macadamia nuts
- Watermelon, cucumber ribbons and creamy danish feta salad with mint coriander infused white balsamic vinaigrette
- Chargrilled broccoli farfalle pasta salad tossed with dehydrated cranberries toasted flaked almonds laced in a tangy apple dressing

Mains

- Whole lamb on the spit with roasted garlic, rosemary, lemon zest and oregano olive oil rub, roasted baby potatoes roasted with lamb dripping and garlic and herb salt
- Succulent crisp pig on the spit with sticky brown sugar, fennel seeds and harrisa rub
- Succulent beef sosatie layered with tender sweet baby onions, basted with rosemary cajun chutney basting
- Rolled beef rump marinated and basted with whole grain mustard, horseradish, rosemary and maple sauce
- Tender chicken thighs marinated with yoghurt and tandoori spice, accompanied with cucumber mint and yoghurt dressing
- Opened flamed braaied mielies basted with harrisa butter and fresh coriander
- Spicy baked bean and tomato bredie and pap
- Half roasted nutmeg, cinnamon, rosemary flavoured butternut stuffed with creamed spinach and mushrooms
- Roasted pepper and onion, sweet corn and rosemary flavoured samp risotto
- Meraai se paai, cape malay braai paai, aromatic infused butternut and spinach layered between phyllo pastry, topped with curry spiced flaked almonds and finished with a honey drizzle

Coordinator to initial: _____

Client to initial: _____

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Desserts

- o Mini afrikaans soet koeksisters dipped in a chili, pink pepper dark chocolate ganache
- o Mini amarula, caramel and peppermint infused mousse layered between crunchy coconut and dark chocolate biscuit crumble
- o Mini malva pudding with sticky apricot glaze with velvet smooth vanilla custard
- o Basil infused watermelon ice lolly
- o Fluffy smore delights of roasted marshmallows braaied on the open flame sandwiched between oatmeal cookies and a chocolate dipping sauce
- o Van der hum macerated pineapple, caramelized and drizzled with beetroot caramel topped with crushed toasted pistachio nuts and vanilla ice cream

PLEASE NOTE:

Given the frequent fluctuations of the South African Rand against other major currencies, and the historical drought affecting the country's agricultural industry, our food, and beverage prices are subject to pricing updates up to 30 days before the reserved event dates. Pricing updates may be necessary to take into account unforeseen inflation, caused by cost variations on imported products, and supply shortages experienced with local produce.

Menu options include a specific food allocation as per the applicable menu. There will be additional charges for any additional food items ordered.

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