

Salads & Starters

Mixed lettuce leaves, tomato, cucumber, red onion, olives, feta, julienned carrots and mixed peppers, served with salad dressings, olive oil and balsamic vinegar

Three-bean salad with sweet chilli and coriander

Char-grilled brinjal salad with sun-kissed tomatoes

Classic potato salad with spring onion, jalapeño and sliced egg

Shaved cabbage, fennel and carrot coleslaw

Biltong pâté and smoked snoek pâté, served with homemade breads and garlic and herb bread on the braai

Cheese Board

Blue Rock, Brie, baked Camembert, Cheddar, mozzarella, chilli and coriander goat's cheese rolls, crackers, preserves, grapes and strawberries

Soups

Knysna mussel pot

Potato and biltong soup

Served with garlic bread and rolls

Braai Hot Chafers

Braai sirloin dry-aged steaks with peppercorn sauce and mushroom sauce

Flame-grilled peri-peri chicken drumsticks and wings

Braai Karoo lamb chops

Hot Chafers

Sticky honey-glazed, citrus-infused beef ribs

Butter chicken with roti, pickles, sambals and sweet chutney

Crispy calamari steak strips

Braai farm-style boerewors with chakalaka and onions

Battered fish with lemon beurre blanc

Mixed seafood and lamb sausage paella

Baked savoury mince cottage pie

Creamy vegetable Alfredo pasta

Pap and chakalaka

Roast herbed baby potatoes

Steamed vegetable medley

Sweetcorn on the cob

Smoked honey-glazed butternut

Sweet yellow coconut-fried basmati rice

Dessert

Ice Cream Station

Caramel, chocolate mint, vanilla, strawberry and banana ice cream, served with:

Chocolate sprinkles

Peppermint Crisp

Oreo crumbles

Chocolate sauce

Caramel sauce

Sweet Selection

Death by chocolate cake

Fridge cheesecake cups with berry coulis

Chocolate-based raspberry marshmallow squares

Baklava

Tiramisu

Lemon meringue

Hot malva pudding, served with hot custard