



## ***Set Menus***

***Kindly note that you may select 3 of the below canapés***

### **Canapés Butler served with Pre Dinner Drinks**

Asian roasted Hoi Sin duck in steam bun  
Falafel balls with humus, pita crouton  
Bloody Mary shot with prawn tail, celery stick  
Thai chicken nugget on bamboo stick  
Cherry tomato filled with blue cheese mousse  
Smoked salmon, caper, horseradish crostini  
Bread stick wrapped with black forest ham  
Roasted artichokes, olive, arugula, parmesan bruschetta

**R65 per person**

### **Starters**

***Please select one starter option***

#### **Beef Carpaccio**

Arugula, mousseline of feta and olive Tapenade, Pecorino, olive oil, grill bruschetta

**R95**

#### **Trout, Pimento, Avocado Tian**

Pickled ratatouille salad, Micro shoots, cilantro aioli, dill vinaigrette

**R98**

#### **Cured Ostrich Terrine**

Berry paint, curried sweet potato salad, micro shoots, grilled corn bread

**R99**

#### **Salad Caprese**

Tomato terrine, buffalo mozzarella, dressed arugula, basil pesto, balsamic caviar, olive oil

**R92**

#### **Mezze Wrap**

Zucchini feta croquet, caramelized onions, Tzatziki spread, chopped Israeli salad, lemon cheek

**R94**

#### **Smoked Chicken Waldorf salad**

Granny Smith apples, raisins, Walnut crumble, celery, basil pesto aioli, micro shoots

**R93**

**Mushroom, Caramelized Leek and Feta Tart**

Shaved parmesan, arugula salad, sun dried tomato vinaigrette

**R92**

**Tataki of Fresh Sesame Crusted Tuna Loin**

Avocado mousse, fennel bulb slaw, Gazpacho jelly, soya chili coriander vinaigrette

**R115**

**Balsamic Roasted Beet Wedges**

Goats milk cheese, citrus segments, arugula shoots, walnut crumble, garlic croutons, and country  
Dijon vinaigrette

**R90**

**Chicken Galantine**

Dried cape peach chutney, cucumber radish salad, micro shoots, whole grain mustard aioli

**R94**

**Salmon Trout Gravlax**

Micro greens, horseradish, lime cheek, salmon caviar, Rye Melba Toast

**R97**

**Smoked Salmon, Cucumber Ribbon and Peppered Cream Cheese Roulade**

Pickled fennel arugula and red onion salad, fresh capers, horseradish basil pesto aioli,  
beetroot cur

**R105**

**Chefs Table Salads**

**Two bowls per table of 10**

**Chopped smoked chicken Caesar**

Shaved parmesan, white anchovies, garlic croutons, quarter cut boiled eggs, traditional dressing

**R500**

**Greek Village salad**

Cubed tomato, peppers, onion, tomato, Kalamata olives, feta, balsamic, olive oil, oregano  
vinaigrette

**R450**

**Chopped smoked chicken Caesar**

Arugula, basil pesto, garlic croutons

**R500**

**Mezze Platter Served to the Table**

To share around the table

*Per table of 10*

**Greek Platter**

Dolmades, meat balls, pickled calamari, baked spinach in phyllo, zucchini and feta fritters, grilled eggplant, Hummus, Tzatziki, pita wedges, olive bread

Bowl Greek Village salad

**R1100**

**Portuguese Platter**

Prawn rissoles, grilled chorizo, peri-peri chicken livers, sardines grilled topped with braised onions pimentos, Portuguese rolls, Bol de Caca bread

Bowl Chopped salad, mozzarella cheese

**R1300**

**Soup options**

**French Onion**

Gruyere, thyme baked bruschetta

**R40**

**Cape Malay Roasted Butternut**

Butternut feta ravioli, whipped cream

**R40**

**Asian Creamy Chicken**

Scallions, coriander, chicken leek dumpling

**R40**

**Chilled Cucumber Dill Cream,**

Guacamole, whipped cream cilantro, nachos

**R40**

**Main Course**

*Please select one main course option*

**Carved Roasted Sirloin of Beef**

Mini Yorkshire pudding, brown onion gravy, crushed buttermilk thyme new potatoes

**R165**

**Fresh Herb Dijon Crusted Rack of Lamb**

Fondant potato, Provençal ratatouille grilled artichoke tian, Red wine rosemary jus

(Mint jelly served to the table)

**R215**

**Neptune Fillet of Kingklip**

Prawn risotto, salsa Verde, lemon cream, tempura prawn

**R215**

**Bourbon, Brown Sugar Glazed Norwegian Salmon**

Potato mash, garlic prawn squid ink tortellini, Lobster bisque

**R255**

**Braised Namibian Lamb Shank**

Creamy buttered polenta, tomato, fresh thyme, garlic, Bredie, red wine

**R195**

**Grilled Beef Fillet Bordelaise**

Fondant potato, roasted bone marrow, Café De Paris butter, Bordelaise sauce

**R210**

**Half Semi De-Boned Free Rang Chicken**

Mexican dirty rice, citrus chili gravy

**R168**

**Baked Greek Style Lamb Kleftiko**

Lemon flavored sautéed potatoes, pan jus

**R195**

**Tuscan Chicken Supreme**

Spinach ricotta stuffing, crushed new potatoes with braised shallots, Cacciatore sauce

**R195**

**300g Aged Sirloin of Beef**

roasted bone marrow, gratin potato, fried onion straws, Green Peppercorn sauce

**R195**

**Combos**

**Beef Fillet and Spinach Ricotta Stuffed Chicken Supreme**

Crushed new potatoes, three mushroom cream sauce

**R245**

**Grilled 2 bone Lamb Rack and Sweet Chilli Soya Glazed Chicken Supreme**

fluffy horseradish mash potatoes, whole grain mustard sauce

**R255**

**Braised Pulled Lamb Wellington and Grilled Chicken Supreme**

Gratin potato, tomato fondue sauce with basil pesto

**R245**

**Beef Wellington and Grilled 2 Bone Lamb Rack**

Roasted potatoes, hollandaise, red wine jus

**R245**

**Crumbed Chicken Supreme Topped with Prawns**

crushed new potatoes, thermidor sauce

**R245**

*All our main courses are served with seasonal vegetables*

**Vegetarian Dishes**

*This may be pre picked by the client. We offer 5% thereof at full selling price to be charged based on the main course*

**Baked Eggplant Melanzani Parmigiana**

Layers of grilled eggplant, tomato garlic oregano sauce, parmesan mozzarella, garden salad, roasted garlic bread wedges

**Mushroom and Sweet Pea Risotto**

Shaved parmesan, rocket salad, olive oil drizzle

**Middle East Vegetable and Beans Tagine**

Couscous, fresh cilantro, smoked eggplant

**Zucchini Feta and Pimento Quiche Tart**

Tossed garden salad, roasted potatoes

**Sorbets**

**Fruit sorbet**

**R 30**

**Lemon sorbet**

**R 30**

**Dessert**

**Chocolate Torte**

Orange reduction, berries, chocolate macarons, hazelnut brittle crumble, whipped cream, mint leaf

**R60**

**Coffee Panna Cotta**

Walnut honey cigar, coffee jelly and coffee whipped cream, berry paint, fresh mint

**R55**

**NY Baked Cheesecake**

**R60**

**Opera Cake**

Toffee syrup, biscuit crumble,

**R55**

**Crème Brulée**

Pistachio biscotti

**R60**

**Burnt Lemon Curd Tart**

Lime crème, berry jelly, broken meringue crumble, whipped cream

**R60**

**Apple tarte tartan**

Candied hazelnuts, Chantilly cream and caramel sauce

**R55**

**Chocolate Fondant**

walnut brittle, chunky berry compote, powder sugar and vanilla pouring cream

**R55**

**Cheese Board**

Preserves, crackers, nuts, Melba toast and dried fruits

**R40 Local**

**R55 local and imported**