



SAMPLE MENUS

for private functions

Wraps/Burritos or Tacos – 2x20 cm tortilla wraps or 2 tacos, salads, tomato, Avo, Cheese

Main		Vegetarian		Halaal	
Seared Rump Steak	80	Bean/chickpea Burrito	60	Seared Rump steak	80
Spicy Meatballs	70	Falafel wrap	60	Spicy meatballs	70
Thai chicken wrap	70	Thai veggie wrap	60	Thai Chicken wrap	60

Slider Size Gourmet burgers

2 sliders (+/- 100 g beef/chicken each) Rocket, roast tomato, balsamic reduction & Camembert cheese

Main		Vegetarian		Halaal	
beef mince burgers	70	Falafel burgers	60	Beef mince burgers	70
chicken burgers	70			chicken burgers	70

German Specialties

Bratwurst	50	Weiss/Rot or Thuringer served in a roll with Potato salad + mustard
Currywurst	50	Weiss/Rot with a homemade tomato/curry sauce with a roll or two
Frikadelle	50	2 Beef frikadelles, pan fried with German Potato salad + mustard

Easy to eat (stand up) Bowl food – served in 350 ml compostable bowl w fork or spoon

Soup/Salad

Thai chicken/sweetcorn soup 50

Gazpacho (spicy Spanish chilled tomato-sweet pepper soup) 40

Quinoa Salad ("keenwa") raw veggie salad with maple-lime-mustard dressing 40 add chicken 50

Main

Thai beef noodles	60	Thai veggie noodles	50	Thai beef noodles	60
Kung Pao chicken	60			Kung Pao chicken	60
Chicken Tagliatelle	60	Mushroom Tagliatelle	50	Chicken Tagliatelle	60

All our meat is sourced from grass – fed/pasture reared animals
Chicken and eggs from trusted free range farms
seafood/ fish from sustainable local sources, except prawns (Argentina)



SAMPLE MENUS

continued

Tartlets/Quiche (10 cm) - Shortcrust base with of the following toppings baked freshly on site

Quiche Lorraine – Bacon/Onion/cheese	40
Butternut/red pepper/Camembert	40
Mushroom/onion/cheese	40

Dessert served in 350 ml compostable bowl w fork or spoon

Non bake round vanilla cheese cake (cream/cottage cheese) topped with Mango Coulis	40
Seasonal fruit salad topped with Greek yoghurt, walnuts and honey	40
Dark Chocolate Pudding with fresh strawberries	40

SEE NEXT PAGE for our TAPAS MENU



TAPAS

Inspired by Spanish TAPAS and Italian ANTIPASTI, our TAPAS make for great treats at parties and functions and are served on Ciabatta bread with your choice of toppings.

CARNE R 20-35 per item

SLOW ROASTED CHICKEN DRUMSTICK on BUTTERNUT PURÉE
SPICY KOFTE MEATBALLS with MINT-YOGURT DRESSING
CURED HAM, ROCKET & ROASTED CHERRY TOMATOES
OSTRICH FILLET on ROASTED SWEET POTATO
SPRINGBOK FILLET & CRANBERRY SAUCE
SPANISH CHORIZO & LEMON ACHAR
NUREMBERG BRATWURST & APRICOT CHUTNEY

VERDURE /FORMAGGIO R 20-30 per item

BUFFALO MOZARELLA, TOMATO & FRESH BASIL
HUMMUS, ROAST PEPPERS & CORIANDER
MOZZARELLA STUFFED JALAPEÑO
ROAST PEPPERS AND GOATS CHEESE
OVEN ROASTED VEGETABLES & FETA
RICOTTA & SUN-DRIED TOMATO PESTO

PESCE (SEASONAL) R 20-35 per item

SESAME CRUMBED SEARED TUNA FILLET ON ROCKET
PRAWN TAIL with JAPANESE MAYO
LINEFISH CEVICHE

We suggest 2 tapas pp for starters, 3-4 tapas pp for a lunch/midday function and 4-6 for an evening event. Additional combinations are available on request. Discounts per item also available for larger volume orders



MENU

THAI BEEF NOODLES 🌶️🌶️

Stir fried marinated steak, egg noodles and julienne veggies, tossed in a lime-ginger – chilli dressing and topped with roasted peanuts and fresh coriander

R 70

MASSAMAN CHICKEN CURRY 🌶️

Chicken fillet , potatoes nd vegetables slow cooked in coconut milk, topped with roasted peanuts and fresh coriander
served on fragrant thai rice

R 60

THAI CORN CAKES (V)

4 crispy cakes, made from fresh sweetcorn, served with home-made sweet chilli sauce

R40

KUNG PAO CHICKEN

spicy Chinese chicken Stir Fry in a spicy oyster dressing with toasted peanuts and fresh herbs

R 60

All beef & chicken from Pasture reared/grass fed animals



BURRITO/WRAP

Toasted flour tortilla with Avo & Yogurt sauce and salads

SMOKED BEEF & BEAN CHILI 60

SPICY KÖFTE MEATBALLS 60

(V) CHICKPEA & BEAN CHILI 50

SPUD

Oven baked Jacket potato with a knob of butter & salt

(V)CHICKPEA & BEAN CHILI 40

CHICKEN AND MUSHROOM 50

SMOKED BEEF & BEAN CHILI 60

STRAWBERRY /BANANA SMOOTHIE

Full cream yogurt /maple syrup

R35



VEGETARIAN /VEGAN MENU FOR GREEN FAIRE

THAI SWEETCORN FRITTERS

FRESH SWEETCORN quick fried and served with
homemade sweet chilli sauce

R40

BURRITO/WRAP

Toasted flour tortilla with Avo & Yogurt sauce and salads

CHICKPEA & BEAN CHILI 50

THAI VEGGIES AND SALAD 50

SPUD

Oven baked Jacket potato with a knob of butter & salt

SOUR CREAM/CHEESE/CHIVES 40

CHICKPEA & BEAN CHILI 40

STRAWBERRY /BANANA SMOOTHIE

Full cream yoghurt /maple syrup

R35