



2025/2026
PICNICS

STANDARD - R575 per person

Bacon, egg and cheese brioche pillars

Cheese straws

Biltong bread sticks

Teriyaki beef kebabs with pickled baby onions and roast peppers

Lamb Croquettes with sweet chilli and mint dip

Buttermilk and coriander chicken strips

Beef Shawarma

Salted caramel popcorn

Vegetable stir-fry wraps

Roasted butternut and feta quiche with cheese gratin

Beetroot, pear and blue cheese tartlet

Fruit Kebabs with Passion Fruit Coulis

Orange and lemon baked cheesecake

Chocolate Eclairs

Cheese Platter with Savoury Biscuits

Bottle of House Wine per 2 adults



VEGAN - R550 per adult

Veggie dog rolls

Honey glazed butternut pillars with cinnamon gratin

Asian maki rolls with hoisin dip

Beetroot and tofu tartlets with homemade orange chutney

Roasted pear and strawberry salad with toasted seeds

Potato salad skewers with vegan aioli

Crispy nachos with red bell pepper pesto

Stuffed brown mushroom with vegan cheddar melt

Mild curried black bean sliders

Oat meat truffles

Sweet potato brownies

Peanut butter and cranberry bars

Fresh fruit kebabs with orange and mint syrup.

Bottle of House Wine per 2 adults



VEGETARIAN - R375 per person

Roasted Beetroot and Butternut tartlet with feta gratin

Dhuka spiced Nachos

Local Cheese platter with Biscuits and Preserves

Asian Stir -fry vegetable wraps

Aloo Matar Samosa

Grilled cheese and French onion brioche sandwich

Parmesan and truffle potato pillars

Orange baked cheesecake

Mini Chocolate Eclairs

Fresh fruit skewers with passion fruit glaze

Mini Pavlova



KIDDIES - R225 per child under 12

Sweet and sour grilled chicken and beef sliders

Candied bacon, cranberry popsicle

Buttermilk chicken strips sweet chili mayo

Focaccia bread fingers with mushroom and cheese sauce

Caramelized pop corns

Freshly cut fruit with orange glaze

Chocolate truffles

Simba chips

Nutella and banana waffles

Juice

