

GOURMET PICNIC - R575 per person

Greek salad served with classic Greek dressing
Candied bacon, egg and cheese French toast
Freshly baked bread rolls

Teriyaki beef kebabs with pickled baby onions and roast peppers

Lamb meatballs with mint chimichurri

Sweet and sour roasted chicken leg quarters

Zulu sushi

Roasted butternut and feta quiche with cheese gratin

Beetroot, pear and bluecheese tartlet

Spiced goat cheese with crispy nachos and fig preserve

Orange and lemon baked cheesecake squares

Moist chocolate and orange cupcakes

Mini pavlova with berry compote and crème patisserie

Fruit Kebabs with a Passion Fruit Coulis

Bottle of House Wine per 2 adults







VEGAN - R560 per person

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 popcorn

Freshly cut fruit with orange glaze Chocolate truffles

Simba chips

Nutella and banana waffles

Juice





