

FERMENTED FUNCTION MENUS

Braai (BBQ) Menu: \$60.00 per person

Meats from the Charcoal grill:

Boerewors sausage (GF/DF)

Lemon and herb marinated chicken pieces (GF/DF)

Lamb chop (GF/DF)

Salads:

Potato salad (DF)

Coleslaw (DF)

Garden salad (GF/DF)

Bread rolls (DF) and butter

Desserts:

A selection of sweet treats with fruit coulis and cream

Buffet Menu

\$65.00 per person

Bread rolls (DF) & butter

Potato salad (DF)

Garden Salad (GF/DF)

Coleslaw (DF)

Baby beetroot & feta salad (GF)

Bourbon glazed ham with traditional gravy (GF/DF)

Lemon & Herb roasted chicken pieces (GF/DF)

Spinach & Ricotta tortellini (V)

Dessert selection to include pavlova's, brownies and more

Set Menu (Choose one menu each)

\$72.00 per person

To start:

Chicken Caesar (GF)

Salad greens with our salt 'n pepper chicken, croutons, bacon bits, parmesan & caesar dressing

Cajun Shrimp (DF)

Salad greens topped with our cajun shrimp and chipotle drizzle

Thai Beef (GF/DF)

Salad greens with spicy Thai beef strips, toasted sesame seeds & chilli lime dressing

Main Course:

Butter Chicken (GF)

Slow braised chicken pieces in our butter chicken sauce, served with basmati rice & garlic pita

Beef Burrito

Slow cooked beef brisket in a tortilla wrap served with fries & house salad

BBQ Pork spare ribs (DF)

Slow roasted pork ribs in our special BBQ sauce, served with fries & house salad

Desserts:

Chocolate mud cake

with whipped cream on a chocolate fudge drizzle

Cheesecake

New York style baked cheesecake with berry coulis

Mixed Fruit Custard

Vanilla Custard mixed with fresh fruits and dry fruits