

LUNCH | DINNER

HARVEST

Our Harvest Table, Snack Platters and Canapé menus offer a warm and elegant start to any celebration. Ideal for wedding pre-receptions, special events and wine tastings, these selections combine seasonal flavours and generous farm-style offerings designed to pair beautifully with our wines.

LUNCH | DINNER

HARVEST

- HARVEST TABLE -

Fresh seasonal fruit

Traditional Preserves & Jams (green figs, wild watermelon, gooseberries)

Marinated smoked olives

Gherkins & Capers

Carrots, cucumber and baby tomatoes

Dried fruit & nuts

Selection of local cheese (camembert, brie, matured cheddar, goat's cheese, cream cheese)

Chicken liver paté

Beef biltong & droëwors

Pastrami

Roasted-garlic hummus

Pesto (basil, sundried tomato)

Homemade farm bread and milk rolls

- SNACK PLATTERS -

Mini Vetkoek with curried mince, **or** beef samoosas

Grilled chicken wraps with ginger-soya sauce, carrots, cucumber, greens and garlic-mayo

Vegetable spring rolls of corn, cabbage and carrot with sweet chili sauce

Sticky chicken winglets with truffle-mayo

Meatballs with tomato and onion relish

LUNCH | DINNER

CANAPÉ

- MENU -

VEGETARIAN

SPRING ROLLS	Carrot, cabbage, onion, corn, with a sweet chili sauce.
ARANCINI	Mushroom risotto and mozzarella, served on sriracha mayonnaise
BASIL MUSHROOM CUPS	Mushroom, Cottage cheese & Basil filled filo pastry
BURRITOS	Grilled haloumi, red pepper, toasted corn, dhanya salad & sour cream
BLUE CHEESE BRUSCHETTA	Blue cheese, fresh figs & rocket on homemade bread
MOZZARELLA BRUSCHETTA	Mozzarella, basil, tomato & balsamic reduction on homemade bread

FISH

SUMMER ROLLS	Shrimp, carrot, cucumber, lettuce, coriander & mint with dipping sauce
PRAWN FILO CUPS	Prawn cocktail, sriracha-mayonnaise & coriander filled filo pastry
FISH FILO PARCELS	Braised snoek with chili flakes & potato in filo pastry with dhanya chutney
FISH FRIKKADELS	Snoek, served with cucumber-yoghurt sauce
HAKE & CHIPS	Deep fried hake, paprika fries with tartar sauce
SNOEK BRUSCHETTA	Snoek pate, tomato & onion salsa on homemade bread

CHICKEN

STICKY WINGS	Sticky basted chicken wings, flame-grilled with vegetables on jasmine rice
TORTILLA WRAPS	Coriander and ginger chicken with greens, cucumber, carrot and garlic-mayo
COCKTAIL SLIDERS	Fried chicken in honey-mustard with coleslaw & gherkin
CHICKEN-MAYO BRUSCHETTA	Pulled roast-chicken, mayonnaise, red chili oil and coriander

BEEF

SAMOOSAS	Curried beef mince, sweet chili sauce
BBQ MEATBALLS	Minced beef frikkadels with tomato & onion relish
RIBLETS	Marinated grilled riblets
STEAK SKEWERS	Flame-grilled steak, bell peppers & red onion
COCKTAIL SLIDERS	Mixed greens, tomato, gherkin, cheddar, caramelised onion and aioli
ROAST BEEF BRUSCHETTA	Roast beef, caramelised onion, goat's cheese, rocket on homemade bread

LAMB

LAMB & BRIE JAFFLES	Roasted lamb, brie cheese, rocket, multigrain bread
YORKSHIRE PUDDINGS	Pulled lamb, caramelised onion, mint-pea puree, yorkshire puddings



LUNCH | DINNER

PLATED COURSES

Our plated menu celebrates the heart of South African cuisine, its bold spices, soulful comfort dishes, and beloved cooking traditions. From slow-braised classics to vibrant curries and global favourites, each dish reflects a harmonious blend of heritage and modern flair. Designed for weddings, celebrations, conferences, workshops, and wine-tasting experiences, our menu offers a warm, flavour-filled journey rooted in South African hospitality.

LUNCH | DINNER

STARTERS

- PLATED MENU -

Please use the below options to curate a set menu (2 options per course per event). Menu items will not be available a la carte.

*Surcharge

VEGETARIAN

MUSHROOM RISOTTO	Dairy-free or with Parmesan
AVOCADO & BEETROOT SALAD	with quinoa, coriander, mixed greens, carrot, cucumber and green sauce
MEDITERRANEAN SALAD	Chickpeas, cucumber, bell pepper, red onion, olives, herbs and vinaigrette
BUTTERNUT SOUP	Butternut, carrot and cream soup with parsley and pumpkin seeds
ASPARAGUS & GOATS CHEESE SALAD	Toasted walnuts, lettuce, croutons, tomatoes and vinaigrette

FISH

FISH FRIKKADELS	Mixed greens, garlic-rosemary potatoes and cucumber-yoghurt sauce
FISH FILO PARCELS	Braised snoek, chilli and potato in filo pastry with dhanya chutney
MUSSEL POT	Mussels in garlic-cream white wine sauce served with freshly baked bread

POULTRY

PERI-PERI LIVERS	Creamy peri-peri chicken liver with freshly baked bread
STICKY WINGS	Sticky basted chicken wings, glame-grilled
DUCK BREAST	With orange-honey glaze served with grilled baby potatoes

BEEF

MEATBALLS	Beef mince meatballs on mash potato with tomato & onion relish
FLAME-GRILLED SIRLOIN	Marinated beef sirloin with caramelised onion, broccolini & carrots

LUNCH | DINNER

MAINS

- PLATED MENU -

Please use the below options to curate a set menu (2 options per course per event). Menu items will not be available a la carte.

*Surcharge

VEGETARIAN

- CAPE CURRY** Butternut, bell peppers, broccoli, sweet potato, jasmine rice, dhanya salad
- YELLOW THAI CURRY** Onions, carrots, beans, corn, potatoes, bell peppers, jasmine rice
- BIRYANI** Lentils, rice, seasonal vegetables, sauteed potatoes, dhanya salad, chutney
- PENNE ARRABIATA** Penne pasta, tomato sauce, chilli, garlic, olives
- BASIL PESTO PENNE** Penne pasta, basil pesto, roasted tomatoes, grilled mushrooms

FISH

- CAPE CURRY** Hake, prawns, sweet potato, jasmine rice, dhanya salad
- GRILLED HAKE** Lemon-garlic butter, mint-pea puree, lemon slice, potato wedges
- SMOKED ANGELFISH** Mango green salad, paprika & cayenne aioli
- SALMON TAGLIATELLE** Smoked salmon, sweetened cream, chives, pasta

CHICKEN

- CAPE CURRY** Chicken, potatoes, jasmine rice, dhanya salad, chutney, coriander
- BUTTER CHICKEN** Marinated chicken, tomato-yoghurt, basmati rice, cucumber raita
- GREEN THAI CURRY** Chicken, potato, basil, coriander, coconut cream, jasmine rice
- CLASSIC ROAST** Roasted potatoes, glazed carrots, broccoli, cauliflower & butternut bake
- GRILLED CHICKEN** Lemon & herb/ peri-peri / Bbq; wedges, creamed spinach, corn
- CHICKEN & MUSHROOM ALFREDO** Chicken, mushroom, butter & cheese sauce. fettuccine pasta

BEEF

- BOBOTIE** Curried mince, raisins, savoury custard, sweet yellow rice, dhanya salad
- RED THAI CURRY** Beef, green beans, red pepper, coconut cream, jasmine rice, coriander
- BRAISED OXTAIL*** Slow-braised oxtail (bone-in), mustard mash potatoes, Broccolini, carrots*
- LASAGNA** Braised ground beef, mushrooms, tomato, white sauce and cheese
- FLAME-GRILLED SIRLOIN*** Marinated beef sirloin, caramlised onion, broccolini, carrots
- FREE-RANGE BURGER** Mixed greens, tomato, gherkin, cheddar, caramelised onion and aioli
- CLASSIC ROAST** Roasted potatoes, caramelised sweet potato, pasta pomodoro
- BRAISED SHORT RIBS** Slow-cooked and marinated in ginger, chili, honey and soya sauce

LAMB

- ENGLISH CURRY*** Jasmine rice, dhanya salad, cucumber-yoghurt raita*
- LAMB SHANK*** Grilled and slow-roasted, mustard mashed potatoes, broccolini, carrots*
- CLASSIC ROAST*** Lamb roasted with garlic and rosemary, grilled seasonal vegetables, coleslaw*
- POT PIE*** Slow-roasted Harissa lamb and mushroom pie*

LUNCH | DINNER

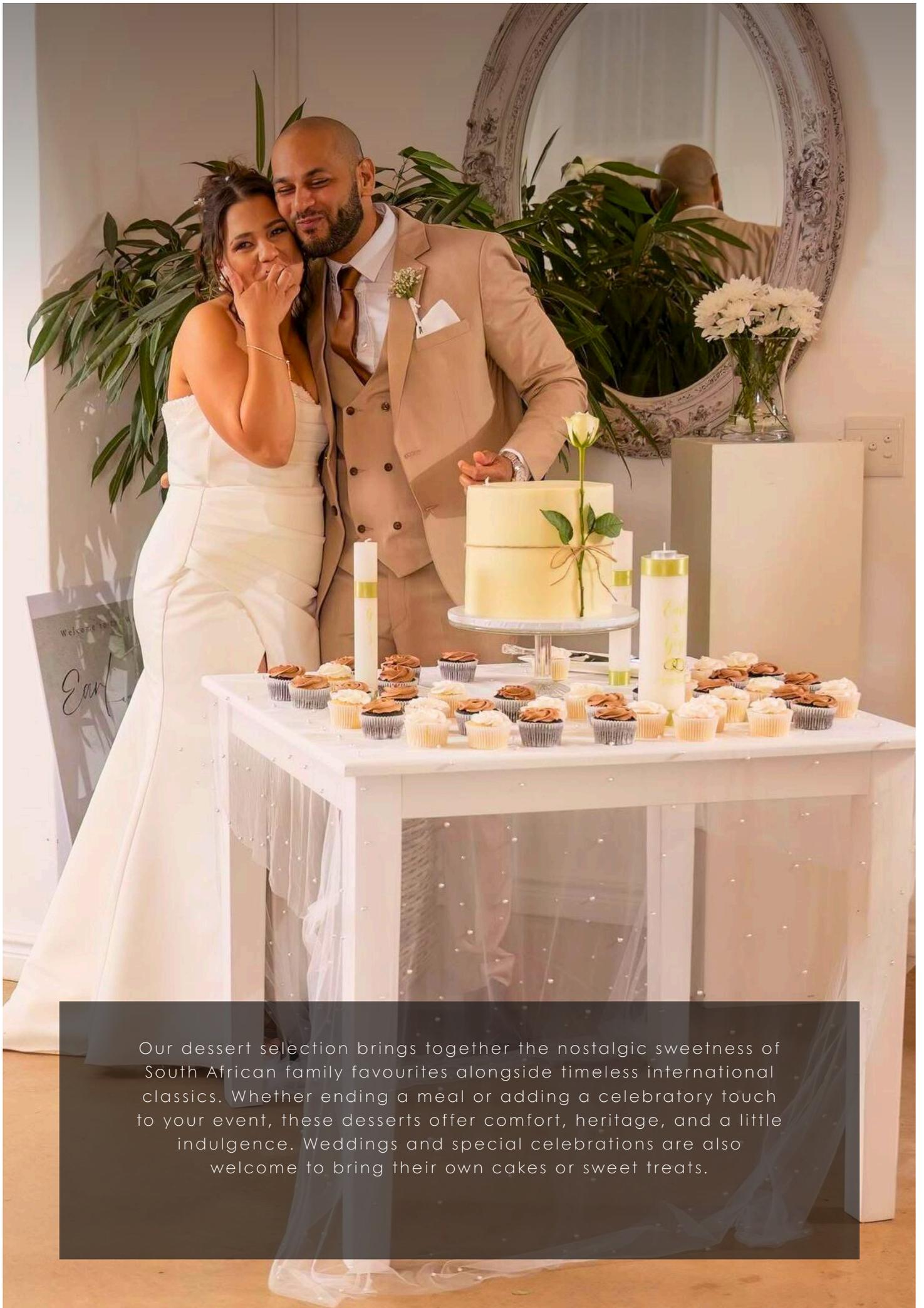
MENU

- KIDS' MAINS -

CHICKEN STRIPS	Crumbed chicken strips, fries or wedges, sauce
CHICKEN BURGER	Grilled chicken breast, coleslaw, gherkin
BEEF BURGER	Mixed greens, tomato, gherkin, cheddar, caramelised onion and sauce.
BOEREWORS ROLL	Beef sausage, bun, relish, fries or wedges, sauce
CHICKEN & MUSHROOM PASTA	tagliatelle with cream sauce
MACARONI & CHEESE	Macaroni prepared with a cheese sauce and topping grilled in the oven.

- DESSERT -

FRESH FRUIT	Seasonal selection of fruit with coconut cream
DIPPED STRAWBERRIES	Dipped in dark, milk and/or white chocolate
KOEKSISTERS	Traditional confectionery of fried dough infused in syrup
MALVA PUDDING	Served with custard
SAGO PUDDING	Baked sago prepared in a cinnamon custard
ROOIBOS PANNA COTTA	Rooibos-infused with a selection of fresh berries
CHOCOLATE BROWNIE	With salted caramel ice cream
CHOCOLATE TART	Flourless tart, seasonal fruit
APPLE CRUMBLE	Stewed apple, cinnamon, short crust pastry
LEMON MERINGUE	Lemon curd, meringue, short crust pastry
CHEESECAKE	Baked cheesecake, sauce topping



Our dessert selection brings together the nostalgic sweetness of South African family favourites alongside timeless international classics. Whether ending a meal or adding a celebratory touch to your event, these desserts offer comfort, heritage, and a little indulgence. Weddings and special celebrations are also welcome to bring their own cakes or sweet treats.

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BUFFET MENU

Our buffet menu offers guests a generous variety of proteins, curries, roasts, seafood and vegetarian dishes. Paired with an abundant range of sides. From roasted vegetables and rice dishes to salads, pastas and baked classics. Ideal for weddings, celebrations, and group gatherings, this buffet experience is relaxed, flavour-rich and designed for sharing.

LUNCH | DINNER

BUFFET MENU

*Surcharge

- PROTEIN | ALTERNATIVE -

Select two options

VEGETARIAN

Cape Vegetable Curry

Yellow Thai Curry

Biryani

Penne Arrabiata

Basil Pesto Penne

BEEF

Bobotie

Lasagne

Classic Roast

Beef Potjie

Braised Short Ribs (soy & honey)*

Braised Oxtail*

FISH

Snoek Curry

Lemon-Butter Baked Hake

Fried Hake

Smoked Angelfish

Salmon Tagliatelle

Curried Seafood Potjie

Seafood Linguine

LAMB

English Curry*

Classic Roast*

Tomato Stew*

Spit-/braai*

CHICKEN

Cape Chicken Curry

Green Thai Curry

Tomato Stew

Classic Roast

Creamy Tomato Chicken

Herb Roasted Chicken

Chicken & Mushroom Alfredo

Chicken & vegetable Potjie

- SIDE DISHES -

1x Pasta | 2x Vegetable and/or salad | 2x starch

VEGETABLES

Roasted Seasonal Vegetables

Mediterranean Vegetables

Mediterranean vegetable Couscous

Chargrilled Corn on the Cob

Glazed Carrots

Beetroot, Butternut & Feta Bake

Broccoli & Cauliflower Bake

Duo: Creamed spinach & butternut

SALADS

Avocado & Beetroot

Mediterranean

Mango/Strawberry

Duo: Potato salad & Coleslaw

PASTA

Penne Arrabiata

Pesto Penne

Pasta Pomodoro

STARCH

Vegetable Paella

White Rice

Yellow rice with raisins

Roosterkoek

Creamy potato bake

Potato wedges

Mashed potatoes

Roast potatoes

SEVEN SISTERS VINEYARDS

BRUNCH MENU



Our brunch menu blends fresh, wholesome favourites with authentic South African touches, offering a relaxed mid-morning experience in a vineyard setting. Enjoy a vibrant buffet of seasonal fruits, roosterkoek, eggs, and savoury bites, or a selection of plated dishes such as quiche, smoked salmon, roasted vegetables, and hearty brunch classics.

SEVEN SISTERS VINEYARDS

BRUNCH MENU

- BUFFET -

Cold selection served at table (family style) and hot selection served buffet.

COLD

Granola & Yoghurt Cups
Fresh Fruit
Roosterkoek (Bread)
Avocado
Caprese Salad
Preserves

HOT

Eggs (Boiled, Scrambled or Fried)
Spicy Chicken Livers
Sausage (Beef or Chicken)
Sautéed Mushrooms
Baked Beans & Tomato relish

BEVERAGES

Mimosas (served from 11am)
Filter Coffee & Tea
Infused-Water Canister
Juice

- PLATED -

One option per 10 guests | Two options per 10< guests

QUICHE (V)

Spinach, feta & sundried tomato

Served with rocket Caprese salad, balsamic reduction and sauteed mushrooms

SMOKED SALMON ROOSTERKOEK

Cream cheese, capers and dill with Scrambled egg, or Avocado

Served with rocket and pomegranate salad

ROASTED VEGETABLE PLATE (VG)

Grilled mushrooms, peppers, beetroot & carrots

Served with creamy humus & Roosterkoek

CHICKEN SLIDER

Honey & mustard with slaw and greens

Served with crispy garlic potatoes, truffle-mayo & sauteed mushrooms

EGG & STEAK

Crispy fried egg with steak cutlets & green sauce

Served with Roosterkoek and broccolini