



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.

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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

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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*

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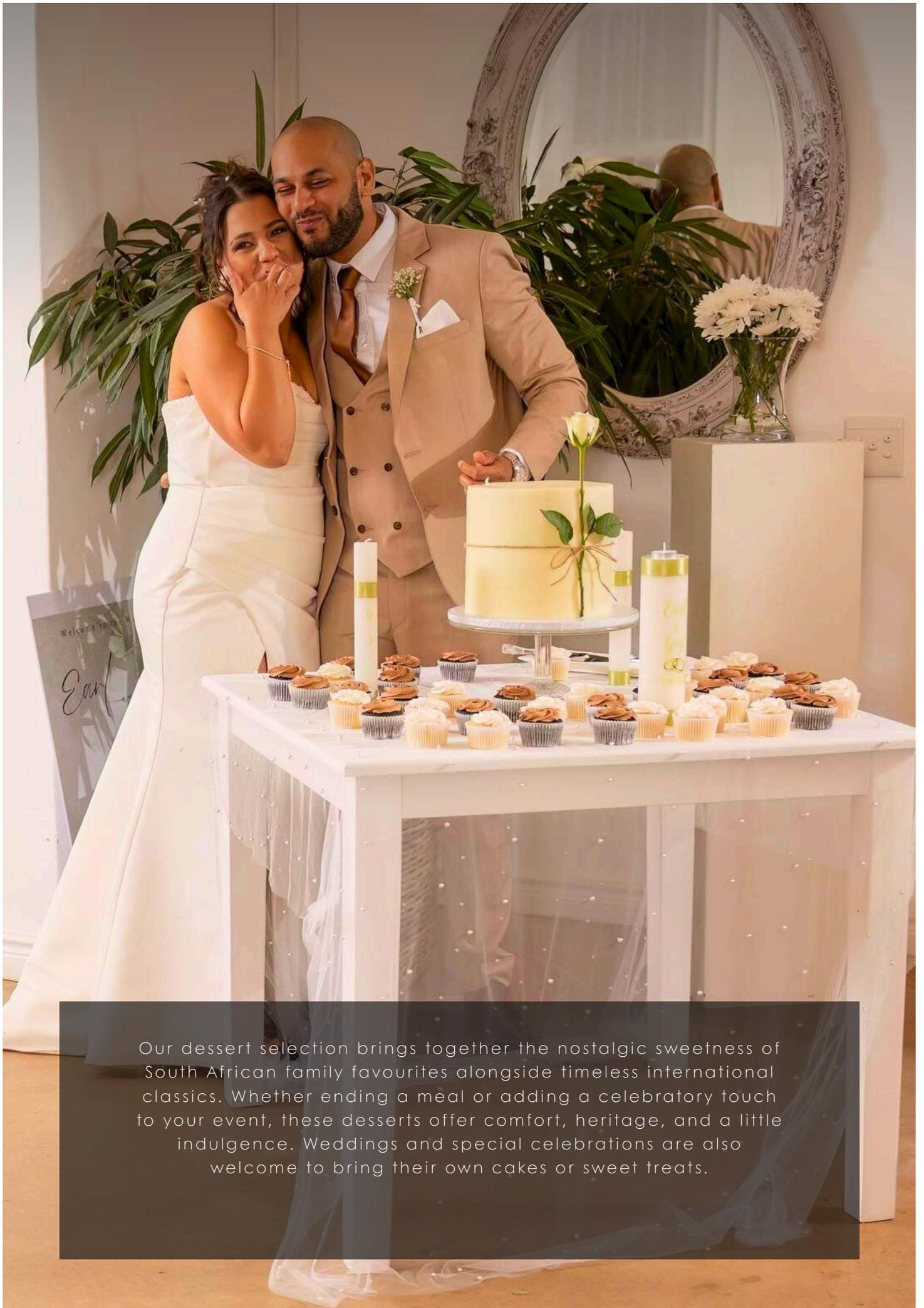
MENU

- 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.