

BRAAI MENU:

Either select a standard open fire braai experience, equipped with our chefs and service station or a full spit braai cooking experience.

Open Fire Braai Options:

Meats please choose one selection:

Portuguese style beef espetada cooked on a bay leaf stick with coarse salt & Flame grilled lemon and herb or piri piri chicken.

200g Sirloin or rump steak, Lamb chops 150g Chops / 200g Chops and a chicken sosatie with tzatziki sauce.

Beef potjie – Slow cooked traditional beef potjie flame grilled chicken pieces.

120g Boerewors, 150g Beef Skewer basted in BBQ sauce & a pork chop.

Chicken Thigh & Prawn skewer, lemon and herb flame grilled chicken skewer and 200g rump.

Chicken pieces, 150 g Beef sosatie and boerewors piece.

Pork ribs and chicken pieces in lemon and herb or piri piri.

180g Burger Pattie (includes bun and Gourmet garnishes)

180g Beef Prego (includes bun and Gourmet garnishes)

SPIT BRAAI BUILD YOUR OWN MENU

Whole lamb on a spit

Or

(Please choose two meats)

Lamb, beef & pork rolls skewered

Chicken drums sticks spiced with an oregano rub

Each spit comes with:

Baby potatoes & onions in garlic oil – placed at the bottom of the spit
for meat drippings to coat and flavour.

THE ACCOMPANYING DISHES TO THE BRAAI OR SPIT BRAAI ARE BELOW,
PLEASE SELECT FROM THE OPTIONS

Salad selection, please select two salads:

Greek salad, traditional Greek salad.

Oven roasted butternut and beetroot salad with, feta and rocket,

New potato salad with a creamy mustard mayo.

New potato salad with chives.

Grilled Mediterranean vegetable salad with creamy dressing.

Roasted Pumpkin Salad with coos coos, chickpeas, feta, pumpkin seeds, rocket and red onions. Served with a creamy vinaigrette dressing

Wild Rice Salad with roasted mushrooms, fresh coriander, feta, green apples, baby spinach and pumpkin seeds. Served with a tangy yoghurt dressing.

Cous Cous Tabbouleh with parsley, cherry tomatoes, cucumbers, grilled honey glazed carrots - tangy vinaigrette dressing.

Gorgonzola and Frappe Salad - Green Salad with Blue Cheese Dressing

Curried Couscous with Feta cubes – Cous cous salad with feta cubes and dressing

Starch selection please choose two items:

Jacket potatoes with chive cream & cheese,
Perfect roast baby potatoes,
Pap tert layered with fresh tomato & cheese,
Creamy cheese,
Potato bake,

Fluffy rice with fresh herbs,
Creamy mashed potato or Arrabiata (Tomato penne) pasta

Vegetables selection Please choose one:

Cauliflower and broccoli bake,
Vegetable bake creamy cheese sauce,
Stir fry Julienne vegetables,
Butternut wedges with honey, cinnamon & cumin,
Sweet corn on the cob with a cheddar sauce or
Roasted butternut crumbled feta and pumpkin seeds

Breads choose one:

Ciabatta, Portuguese rolls or plain ham burger rolls

*The
Imagination Box*