

SPIT BRAAI BUILD YOUR OWN OPTION MENU

**Whole lamb on a spit, Chicken drums sticks spiced with an oregano rub
Baby potatoes & onions in garlic oil – placed at the bottom of the spit for meat drippings
to coat and flavour. OR**

**Lamb, beef & pork rolls
Chicken drums sticks spiced with an oregano rub
Baby potatoes & onions in garlic oil – placed at the bottom of the spit for meat drippings
to coat and flavour.**

SELECT YOUR SIDES:

SALAD SELECTION: SELECT TWO SALADS:

**Greek salad, Oven roasted butternut and beetroot salad with, feta and rocket,
Caesar salad, Waldorf salad, Crunchy celery, apple & beetroot salad, Summery
pasta salad, Tabbouleh couscous salad, New potato salad with a creamy
mustard mayo, New potato salad with chives OR Grilled Mediterranean
vegetable with creamy dressing.**

STARCH SELECTION 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 Arribiata (Tomato penne)
pasta**

VEGETABLES SELECTION SELECT 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**

DESSERT SELECT ONE (OPTIONAL)

**Milk tart, chocolate brownies, granadilla cheese cake and koek sister
Chocolate mousse jars with brownie
Lemon fridge tart jars with crumble base
Apple crumble jars with crème Anglaise
Malva pudding & custard jars
Baked apple tart with Crème Anglaise**

SERVED WITH BREADS:

Ciabatta, Portuguese rolls or plain ham burger rolls

OPEN FIRE BRAAI OPTIONS:

MEATS PLEASE CHOOSE THREE ITEMS FROM THE SELECTION:

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

Lamb chop, Beef steak cutlet and Portuguese based chicken pieces

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

Beef Potjie – Slow cooked traditional beef Potjie, traditional worse & flame grilled chicken pieces.

Chicken & Peppadew skewers, Portuguese espitada & spicy sausages

Mediterranean chicken skewers, Tandoori chicken skewers and honey glazed rashers

Chicken espetada skewers and lamb chops

Prawn and chicken thigh large skewers, 200g rump steak cutlets

LIGHT BRAAI OR LARGE SCALE BRAAIS

120g Boerewors, 150g Beef Skewer basted in BBQ sauce & Sticky chicken piece.

Chicken Thigs, lamb chop 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 OR 180g Beef Prego

PLEASE CHOOSE A SAUCES:

Homemade Sticky Tomato basting | Pepper sauce | Mediterranean herb sauce | Yoghurt & mint | Moroccan tomato based sauce | Sticky BBQ sauce | Portuguese garlic butter – Piri piri | Portuguese garlic based Lemon butter or a three Cheese sauce | Classic brown gravy

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