

TWO SHRIMPS



DINING



Pre-wedding Night Braai Options

Both options accompanied by green salad, potato salad, pap, chakalaka and malva pudding

Traditional South African Braai @ R425 per person

Lemon and Herb Lamb Loin Chops

Marinated Sirloin Steak

Peri Peri Chicken Breast

Boerewors

Seafood Braai @ R485 per person

Grilled King Prawns – 3 per person

Fresh Linefish

Mussel Potjie

Bridal Platter on Wedding Day @ R190 per person

Tea Sandwiches, Fruit Skewers, Samoosas, Chicken Wings, Beef Kebabs

Plated Menu 1 @ R410 per person

Maximum of 30 people

Starters – Choose 1

Chicken Caesar Salad

Vegetable Springroll with Honey Soy Dip

Asian Beef Salad with Vermicelli

Mains – Choose 1

Peri Peri Chicken Fillet with Basmati Rice and Stir Fried Vegetables

Grilled Linefish with Basmati Rice, Stir Fried Vegetables and Tartar Sauce

Mozambican Coconut Vegetable Curry with Basmati Rice and Sambals

Desserts – Choose 1

Strawberry Crème Brulee

Warm Chocolate Brownie with Vanilla Ice Cream

Plated Menu 2 @ R525 per person

Maximum of 30 people

Starters – Choose 1

Prawn Tom Yum Soup with Egg Noodles

Blue Cheese Salad with Toasted Almond Flakes, Seeds and Creamy Dressing

Potato and Onion Samosas with Raita

Mains – Choose 1

Beef Fillet Medallion with Potato Croquettes, Stir Fried Vegetables and Red Wine Jus

Grilled Linefish with Basmati Rice, Stir Fried Vegetables and Tartar Sauce

Grilled Brown Mushrooms served on Linguine in a Creamy Curry Sauce

Desserts – Choose 1

Lemon Cheesecake with Berry Compote

Malva Pudding with Custard

Buffet Menu 1 @ R455 per person

Harvest Table

Breads, Hummus, Babaganoush, Red Pepper and Feta Dip, Spiced Koftas, Fish Goujons and Chicken Liver Pate

Mains

Grilled Sirloin with Chimichurri

Paprika, Garlic and Herb Roast Chicken Fillet

Grilled Lemon and Herb Linefish

Pumpkin and Green Bean Curry

Fragrant Basmati Rice

Roast Potatoes

Mediterranean Vegetables

Desserts

Malva Pudding with Custard

Lemon Cheesecake

Chocolate Brownies

Buffet Menu 2 @ R495 per person

Starters

Potato and Onion Samosas with Raita

Greek Salad

Vegetable Springrolls with Honey Soy Dip

Panko Chicken Strips with Peri Peri Sauce

Smoked Salmon and Cream Cheese Bruschetta

BBQ Basted Beef Kebabs

Mains

Grilled Sirloin with Mushroom Sauce

Linefish with Garlic Butter and Capers

Butter Chicken Curry

Mozambican Coconut Vegetable Curry

Fragrant Basmati Rice

Roast Potatoes

Mediterranean Vegetables

Desserts

Fresh Fruit Skewers

Chocolate Mouse with Nut Sprinkle

Malva Pudding with Custard

Buffet Menu 3 @ R580 per person

Starters

Cold Meat and Cheese Platter with Preserves

Panko Prawn Tails

Crispy Calamari Skewers

Lamb Koftas with Tzatziki

Beetroot and Feta Salad

Greek Salad

Japanese Cucumber Salad

Mains

Grilled Sirloin with Chimichurri

Linefish with Garlic Butter

Durban Lamb Curry

Chicken Fillet with Mushroom Sauce

Moroccan Vegetable and Chickpea Tagine

Fragrant Yellow Basmati Rice

Mediterranean Vegetables

Roast Butternut with Cinnamon

Desserts

Fresh Fruit Skewers

Chocolate Mousse with Nut Sprinkle

Malva Pudding with Custard