



Braai Menu

(minimum order for 20 people)

A29 Option 1 @ R198.90 p/person + R890,-- for 1 chef, braai equipment & charcoal

- Sirloin Steaks +/-150gr
- Chicken Leg Quarters +/-350gr
- Salads (below)
- Foil Potatoes, Sour Cream & Garlic Rolls

A30 Option 2 @ R229.50 p/person + R890,-- for 1 chef braai equipment & charcoal

- Club Steak on the bone +/-200gr
- Chicken wings on sticks
- Rump Steak +/-100gr
- Salads (below)
- Foil Potatoes, Sour Cream & Garlic Rolls

A31 Option 3 @ R247.60 p/person + R890,-- 1 chef for braai equipment & charcoal

- Boerewors +/- 100gr
- Chicken Kebab +/- 200gr
- Lamb Braai-Shoulder Chop +/-200gr
- Salads (below)
- Foil Potatoes, Sour Cream & Garlic Rolls

A32 Option 4 @ R279 p/person + R890,-- for 1 chef, braai equipment & charcoal

- Beef fillet whole (carved by chef) +/-120 gr p.pers
- Chicken whole (carved by chef)
- Fish fillet Smoorsnoek style in foil +/-150 gr
- Salads (below)
- Foil Potatoes, Sour Cream & Garlic Rolls

Choice of 3 Salads:

- Coleslaw Salad with Low-Fat Mayonnaise & Raisins
- German styled Potato Salad
- Tikka Chicken & Pasta Salad
- English Copper Penny Salad with Raspberry Vinaigrette
- Three Bean Salad
- Grilled Vegetable & Couscous Salad
- Summer Salad with Feta, Olives, Tomatoes, Cucumber, Condiments & Sour Dough Croutons

Optional Extras:

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| • A33 Yellow Corn on the Cob(seasonal) | Price on availability |
| • A34 Roasted Medley of Vegetables | R28.00 p/p |
| • A35 Basmati Rice | R25.00 p/p |
| • A36 Pumpkin fritters | R18.00 p/p |
| • A37 Sweet Potato, Butternut & Feta Cheese Bake | R24.00 p/p |
| • A38 Pap & Chakalaka | R25.00 p/p |
| • A39 Creamy Peppercorn Sauce | R28.00 p/p |
| • A40 Mushroom Sauce | R15.00 p/p |
| | R17.00 p/p |

(All prices quoted excludes VAT & delivery)

Prices subject to change!