



Spit Braai Menu

Choose between our following options:

Marinated Lamb on the Spit brushed with Mint basting sauce

OR

Marinated Saddles of Beef, de-boned Legs of Lamb and Pork

plus

5 side dishes (hot and / or cold selection) and two desserts

OR

6 side dishes (hot and / or cold selection) and three desserts

Salad Selection	Warm Selection
<i>Salad Niçoise</i> Lettuce salad with new potatoes, baby tomatoes, French beans, black olives, sliced boiled eggs and Pesto croutons served with a Herb vinaigrette dressing.	<i>Creamy Potato and Butternut bake</i> with onions, garlic and cheese.
<i>Potato Salad</i> with chopped eggs, crispy fried bacon bits with a mustard mayo.	<i>Portuguese Potatoes</i> chunky potatoes cooked in a spicy Paprika and tomato sauce.
<i>Garden Salad</i> with baby tomatoes, grilled Halloumi cheese, marinated Aubergines, cucumber ribbons and peppers served with a creamy herb dressing.	<i>Whole baked potatoes</i> filled with Mozzarella cheese and garlic parsley butter.
<i>Caprice Salad</i> slices of Provolone cheese, tomato, grilled Aubergines, avo (when in season) napped with an Olive Oil Pesto dressing and shredded basil.	<i>Lyonnaise Potatoes</i> potatoes fried with red onions, bacon and chopped mint.
<i>Penne salad</i> with country ham and peaches in a creamy mayonnaise dressing.	<i>Roasted Butternut</i> pieces with chunky onions, spinach, cheddar and coriander.
<i>Marinated Mushroom, Feta cheese, Olive and Peppadew salad.</i>	<i>Oven roasted corn on the Cob.</i>
<i>Watermelon and Feta cheese Salad</i> with toasted pine nuts (seasonal).	<i>Baby potatoes</i> tossed with fresh herbs, olive oil, crumbled Feta cheese and toasted pumpkin seeds.
<i>Garden Salad</i> with belle tomatoes, marinated Biltong, herb croutons, Peppadews, cucumber wedges and served with a creamy Blue cheese dressing sauce.	<i>Creamy spinach</i> with bacon, onions and topped with melted cheddar cheese.
<i>Roasted Butternut, Bacon, Goats Cheese & Feta Salad</i> topped with a Mustard Vinaigrette dressing.	<i>Spinach, marinated Feta cheese and potato pie</i> topped with phyllo pastry.
<i>Broccoli salad</i> with crispy fried Pancetta, cheddar, red onions and cranberries tossed in a mayo dressing.	<i>Traditional Pap</i> served with Shesebo gravy.
<i>Greek Chickpea Salad</i> with marinated chickpeas, pasta, Aubergine bits and crumbled Feta cheese with loads of fresh herbs.	<i>Slices of Baby Marrow, Aubergines and carrots</i> grilled with freshly grated Parmesan cheese.
	<i>Warm Potato salad</i> with creamy Goats cheese, fresh herbs and crispy fried bacon.



Spit Braai Menu

Breads:

(All breads served with butter)

Freshly baked Mielie and cheese bread

Pot bread baked in cast iron pots

Focaccia bread with slivers of Pears, blue cheese crumbs and pecan nuts

Whole wheat mini loaves sprinkled with pumpkin seeds

Dessert:

Trio of ice creams

served with a warm chocolate fudge sauce and homemade butterscotch sauce.

Chocolate Bomb

layers of vanilla and chocolate ice cream mixed with brownie chunks, nougat and fresh berries, drizzled with chocolate.

Strawberry, Coconut and Mascarpone ice cream cake

drizzled with strawberry coulis, topped with fresh berries.

Baked Ginger Malva pudding

served with thick rum custard.

White Chocolate and Berry Tiramisu

dusted with cocoa and served with chocolate shards.

French Apple and Custard Tart

served with cinnamon flavoured Mascarpone.

Profiterole tower

chocolate mousse and sweet cream profiterole stack, drizzled with chocolate and berries.

Decadent Chocolate Brownie

and Pecan nut squares.

Baked Milktart

topped with toasted cinnamon sugar almonds.

Summer sliced Kebabs

drizzled with rose syrup and Pistachio nuts.

Lemon Cheesecake

with biscuits crumbs and topped with fresh summer fruits and berries.

Apple Baklava

Phyllo dusted with icing and served with whipped Mascarpone cheese.

S'mores Fudge slices

layers of biscuit crumbs, chocolate fudge and topped with a fluffy marshmallow topping.

Cheeseboard

A selection of South African cheeses served with artisan, Fresh fruits, preserves, toasted Rosemary nuts and breadsticks at an additional charge.