

Warming Hot Buffet

- Assorted breads with anchovy butter and pesto butter placed on the tables
- House Mixed salad with our fresh herb and honey dressing

Hot buffet

- Crispy fried fish and chips
- Bobotie and yellow rice with chutney and tomato sambal
- Spinach and feta pie
- Thai calamari vegetable and noodle stir fry in sweet chilli sauce
- Chicken schwarma with houmous, tehina and mixed Arab salad served with warm pita breads
- Tea and Coffee

R165 per person plus 10% service charge.

Including Dessert

- Hot malva pudding with custard
- Ice cream with hot chocolate, hot fudge, hot berry sauce
- Assorted home made cakes
- Tea and Coffee

R185 per person plus 10% service charge.

Special Occasion Hot and Cold Buffet lunch

- Assorted breads with anchovy butter and pesto butter placed on the tables.

Cold buffet

- Mexican grilled chicken and avocado salad
- Middle Eastern vegetarian platter with pita
- Mixed house salad with our fresh herb and honey dressing
- Thai calamari salad
- Cape pickled fish
- Smoked salmon platters with crème fraîche and capers - extra R5 per person

Hot buffet

- Crispy fried fish and chips
- Bobotie and yellow rice with chutney and tomato sambal
- Spinach and feta pie

R190 per person plus 10% service charge.

Including Dessert

- Fresh fruit salad with cream or ice-cream
- Ice-cream with hot chocolate, hot fudge or hot berry sauce
- Assorted home-made cakes
- Tea and Coffee

R210 per person plus 10% service charge.

Wines

Choose from our list of popular wines
OR bring your own favourite wines to enjoy.

R25 corkage per bottle will be charged for wines brought in.

High Tea : 12 – 50 persons

Food will be self-service from a buffet.
Tea and coffee will be served to the tables.

- Platters of dainty sandwiches on a variety of breads with assorted fillings
- Mini spinach and feta quiches - served warm
- Platters of petite four size assorted home-made cakes
- Warm scones and muffins with grated cheese, strawberry jam and clotted cream
- Small cinnamon buns
- Assorted Dilmah teas
- Filter coffee

R100 per person plus 10% service charge.

Home-made Special Occasion Cake

Your choice from our cakes, baked in a large square and decorated using names and sparklers or candles - R260.

This menu is valid from 1 August 2009 and supercedes all previous menus.

For more information or to book, please contact us:

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Special Party Menus 2009/2010

PRICES INCLUDE THE COST OF THE GATE ENTRY.
Monday to Saturday, 9am – 5pm for groups of 6 – 50 persons.

Breakfast : 6 – 20 persons

The food will be served to the tables.

- A glass of fresh fruit juice.
- Baskets of toast or bread with home-made strawberry jam, marmalade and grated cheese.
- Tea or coffee with refills.
- Choose one from the following:
 - **English breakfast** – grilled bacon, beef or pork sausage, grilled tomato, 2 hash brown potatoes, mushrooms and 2 eggs.
 - **Vegetarian breakfast** – grilled vegetables on a bed of spicy tomato topped with basil pesto and feta, grilled tomato, 2 hash browns and 2 eggs.
 - **Granola with fruit salad** and yoghurt followed by a mini breakfast – grilled bacon, 1 egg, grilled tomato and 1 hash brown potato.
 - **Shakshuka** with a side order of bacon and a salad.
 - **Omlette of your choice** with chips or a salad.
 - **Health breakfast** of our home-made granola with fresh fruit salad and yoghurt, 2 muffins, scones, a cinnamon bun or anchovy toast.

R120 per person plus 10% service charge.

Buffet Breakfast : 20 — 50 persons

Menu 1

- Granola, fresh fruit salad, assorted yoghurts
- Bran muffins, scones, cinnamon buns, breads and toast
- Platter of assorted cold meats with sliced tomatoes and cucumber
- Platter of assorted cheeses and jams
- Egg mayonnaise, anchovy butter
- **Served hot:** Shakshuka – eggs poached in a spicy Moroccan Tomato sauce
- Teas, coffees and fruit juices

R130 per person plus 10% service charge.

Menu 2

- Granola, fresh fruit salad, assorted yoghurts
- Bran muffins, scones, cinnamon buns, breads and toast
- Platter of assorted cheeses and jams
- The following hot dishes placed on the hot trays:
 - Scrambled eggs
 - Grilled bacon
 - Beef sausage
 - Potato hash browns
 - Grilled tomato
 - Shakshuka – a spicy tomato sauce
 - Grilled mixed vegetables
- Teas, coffees and fruit juices

R140 per person plus 10% service charge.

Lunch : 6 — 20 persons

A two or three course meal will be served to the table.

- Home-made bread and bowls of House Salad will be placed on the tables.

Starters – choose one of the following:

- **Soup of the day**
- **Smoked salmon platter** with crème fraiche and capers
- **Stir fried calamari salad** on a bed of julienne vegetables with sprouts and fruit and garnished with crispy rice noodles
- **Italian vegetable antipasto** on a bed of rocket

OR

- **Middle Eastern platters** placed on the tables with House Salads, bread baskets & pita breads – Humus, Labaneh & za'atar (yoghurt cheese), roast eggplant and spicy Turkish tomato salad served with warm pita bread.

Main course – choose one of the following:

- **Fried hake and chips** – fresh hake in a crispy beer batter served with sauce tartar
- **Grilled hake served with baby potatoes and vegetables** with lemon and garlic butter
- **Cape pickled fish served with baby potato salad** in a yoghurt-mayo sauce or chips
- **Beef bobotie served with yellow rice**, tomato onion salad and chutney
- **Bangers and mash** – 3 beef or pork sausages served on a brown onion or spicy tomato sauce with mashed potatoes and vegetables
- **Home-made beef burger (175g) and chips** with cheese if desired
- **BBQ chicken breast burger and chips**
- **Spinach and feta deep-pan quiche** made with low-fat cottage cheese, fresh dill and nutmeg, served with baby potatoes or chips and vegetables

Dessert – choose one from the following:

- **Fresh fruit salad** with cream or ice-cream
- **Ice-cream** with hot chocolate, vanilla fudge or berry sauce
- **Baked desserts:** apple pie, malva pudding or cake served with cream, custard or ice-cream

Tea and Coffee – served with almond biscotti

2 Courses: Main and Dessert – R150 per person plus 10% service charge.

2 Courses: Starter and Main – R170 per person plus 10% service charge.

3 Course-menu – R185 per person plus 10% service charge.

Buffet lunch : 20 — 50 persons

Light Lunch Buffet

- Platters of assorted plain or toasted sandwiches with assorted fillings
- Platter of mixed salad plain or with feta and olives served with our special fresh herb and honey dressing
- Bowls of hot chips
- Dessert
 - Fresh fruit salad
 - Ice-cream with hot chocolate and hot fudge sauce
 - Home-made cakes
- Tea and Coffee

R140 per person plus 10% service charge.

Hot and Cold Lunch Buffet

- Assorted breads with anchovy butter and pesto butter placed on the tables.

Cold Buffet

- Mexican grilled chicken and avocado salad
- Middle Eastern vegetarian platter with pita
- Thai calamari salad
- Mixed house salad with our fresh herb and honey dressing

Hot Buffet

- Crispy fried fish and chips
- Spinach and feta pie

Tea and Coffee

R165 per person plus 10% service charge.

Including Dessert

- Fresh fruit salad
- Ice-cream with hot chocolate, hot fudge or hot berry sauce
- Assorted home-made cakes
- Tea and coffee

R185 per person plus 10% service charge.