



# STANDARD MENU'S



**STARTER / PLATTER R30 - R87 P/P**

BILTONG SALAD  
FRUIT KEBAB & YOGURT  
BREAD BASKET WITH PATES  
VEGETABLE STICKS WITH TZATZIKI SAUCE  
CHEESE, BILTONG AND BISCUIT PLATTER

**LIGHT MEALS R58 - R85 P/P**

BILTONG SALAD  
BEEF SAUSAGE STEW WITH PAP, SAUCE & GREEN SALAD  
CHICKEN SALAD  
TANGLEWOOD SALAD  
CHICKEN CURRY WITH RICE & GREEN SALAD  
TROPICAL CHICKEN SALAD  
CHICKEN DRUMSTICKS WITH POTATO SALAD & CARROT SALAD  
CHICKEN PIE & GREEN SALAD  
CHICKEN LASAGNE & GREEN SALAD  
CHICKEN-ALA-KING WITH RICE & GREEN SALAD  
SPINACH (FRESH BABY) SALAD WITH BACON & MUSHROOMS  
BEEF MACARONI CASSEROLE & GREEN SALAD  
BEEF CURRY GROUND WITH RICE & GREEN SALAD  
BEEF SPAGHETTI BOLOGNAISE, GARLIC ROLL & GREEN SALAD  
BEEF VETKOEK WITH SAVOURY MINCE & GREEN SALAD  
BEEF STEAK STRIPS, STIR FRY VEG WITH RICE, SWEET & SOUR SAUCE  
BEEF MEATBALLS WITH RICE, SAUCE & GREEN SALAD

**PUB MEAL R61 - R127 P/P**

CHICKEN STRIPS WITH SWEET CHILLI SAUCE  
CHICKEN WRAP & SALAD  
BEEF STEAK STRIPS WITH PREGO SAUCE & GARLIC ROLL  
CHICKEN BURGER WITH SALAD & CHIPS  
BEEF BURGER WITH SALAD & CHIPS  
CHICKEN BUFFALO WINGS AND SPICY RICE  
STEAK, EGGS AND CHIPS

**BRAAI MAIN R27 - R162 P/P**

CHICKEN DRUMSTICK  
PORK LOIN CHOP  
BOEREWORS  
BEEF / CHICKEN SOSATIE  
FLAME GRILLED CHICKEN (ON BONE)  
BEEF FILLET  
RUMP STEAK  
T BONE STEAK  
LAMB RIB CHOPS

**BUFFET MAIN R52 - R171 P/P**

PORK LEG ROAST 250G  
CHUTNEY CHICKEN 300G (ON BONE)  
PORK NECK 200G  
OVEN BAKED BUTTER CHICKEN 300G (ON BONE)  
CHICKEN PIE  
BEEF STEW  
BEEF LASAGNE  
CHICKEN SCHNITZEL 300G WITH CHEESE/MUSHROOM SAUCE  
OXTAIL / BOBOTIE  
LAMB SHANK 350G  
PORK SPARE RIBS 500G

**SIDE SALAD R10 - R46 P/P**

TRADITIONAL BEETROOT  
POTATO SIDE SALAD  
CUCUMBER  
CARROT  
BEETROOT & FETA WITH A BERRY SAUCE  
PASTA  
PAW-PAW, STRAWBERRY & FETA WITH SWEET CHILLI SAUCE (SEASONAL)  
GREEN  
CARROT AND PINEAPPLE  
CARROT WITH PINEAPPLE TRADITIONAL  
CREAMY COLESLAW  
FRENCH / GREEK  
TRADITIONAL POTATO  
BROCCOLI & BACON  
GREEN LAYER  
FESTIVE (SELF HELP)  
WATERMELON, FETA AND PUMPKIN (SEASONAL)

**SIDE VEGETABLE R10 - R50 P/P**

SWEET BUTTERNUT BAKE  
MIXED VEGETABLES WITH CHEESE SAUCE  
SWEET CORN TART  
TRADITIONAL GREEN BEANS WITH POTATOES AND CREAM  
CREAMED SPINACH  
PUMPKIN WITH CREAM AND SUGAR  
ROASTED VEGETABLES  
PUMPKIN FRITTERS WITH CARAMEL SAUCE  
SWEET CARROTS, PEAS AND MEALIES  
ROASTED VEGETABLES WITH OLIVE OIL BASTING  
GRILLED GARLIC & CHEESE MUSHROOM

**SIDE STARCH R10 - R57 P/P**

WHITE OR BROWN RICE WITH SAUCE  
YELLOW RICE  
FRIED POTATOES  
MASHED POTATOES  
ROASTED GARLIC AND PARSLEY POTATOES  
FLAVOURED RICE WITH PEPPERS, ONION AND MUSHROOM  
SWEET POT BREAD  
CREAMY POTATO BAKE  
WARM POTATO SALAD  
BASMATI RICE WITH SAUCE  
POTATOES WITH MUSHROOM, CHEESE AND CREAM  
BABY POTATOES WITH BUTTER, GARLIC AND PARSLEY  
PAP AND SAUCE  
BRAAIBROODJIES  
KRUMMELPAP EN SOUS  
GARLIC LOAF  
PAPTERT

**POTJIE & SPIT R119 - R285 P/P**

BEEF POTJIE WITH ASSORTED VEGETABLES AND SAMP  
2 MEAT POTJIE SERVED WITH SAMP OR RICE + GREEN SALAD  
(CHICKEN & BEEF CHUCK / BEEF OXTAIL / LAMB SHANK)  
LAMB SPIT WITH PAPTERT + POTBROOD/JAM

**DESSERT R20 - R77 P/P**

ICE CREAM WITH CHOCOLATE GANACHE  
FRESH FRUIT SALAD & ICE CREAM  
CHOCOLATE PUDDING & CREAM / ICE CREAM  
ICE CREAM WITH BAR ONE SAUCE  
MALVA PUDDING WITH CUSTARD  
PEPPERMINT CRISP TART  
CREMORA TART  
TRIFLE WITH CUSTARD  
YOGURT FRIDGE TART  
CHOCOLATE BROWNIES WITH NUTS  
PEPPERMINT CRISP TART  
FRIDGE CHEESECAKE  
PEACANUT TART WITH CREAM