

CANAPÈ MENU

COLD SELECTION

- + **Pecking Duck Pancakes** R55
with plum sauce
- + **Crisp Sautéed Vegetables** (V) R60
on herb crouton
- + **Celery, Apple and Grated Cucumber** (V) R60
with salsa Verdi and Peppadew brochette
- + **Sliced Roast Beef Roulade** R55
with gherkin and red capsicum
- + **Chicken Quesadilla** R55
with avocado and lime mayonnaise
- + **Seared Tuna Loin** R55
with yuzu mayonnaise and micro leaves
- + **Chicken Liver Pate** R55
on a brioche with fig compote
- + **Goats Cheese on a Toasted Mini Sourdough Disk** (V) R55
with onion marmalade
- + **Tomato and Mozzarella Balsamic Tartlets** (V) R55
- + **Salmon Trout** R55
with potato rosti and wasabi dressing
- + **Smoked Beef Carpaccio** R55
with grissini and dijon mustard
- + **Biltong and Citrus Salad** R60
fine exotic baby salad leaves, slivers of beef biltong with raspberry lemon dressing

SALADS

- + **Caesar Salad** (V) R55
with boiled egg, herb crouton and parmesan crisp
- + **Granny Smith Apple and Celery Salad** (V) R55
with caramelized walnuts
- + **Grilled Green Vegetable Salad** (V) R55
with tomato vanilla dressing
- + **Roasted Beetroot and Feta Salad** (V) R45
with quinoa, orange segments and citrus dressing

(V) = Suitable for vegetarians



HOT SELECTION

- + **Mini Beef or Chicken Sliders** R60
with tomato chutney
- + **Tempura Garden Vegetables** (V) R50
with ponzu reduction
- + **Smoked Beef Fillet** R60
with white onion marmalade
- + **Duo of Salted Squid and Crumbed Prawn** R55
with wasabi mayonnaise
- + **Cumin Spiced Lamb Ribs** R60
- + **Beef Fillet Medallions** R60
topped with exotic mushroom duxelles
- + **Southern Fried Chicken Lollipops** R55
- + **Beef, Chicken or Lamb Satay** R60
with coconut peanut cream
- + **Tempura Line Fish** R60
with orange mayonnaise
- + **Mushroom Archini** (V) R55
with gorgonzola cream
- + **Slow Baked Sesame Coated Sticky Chicken Wings** R65

FOOD BOWLS

- + **Butter Chicken Curry** R55
with paratha bread
- + **Beef and Vegetable Stir-Fry** R55
with pickled ginger
- + **Sweet and Sour Chickpeas(v)** R60
with toasted sesame seeds
- + **Cauliflower and Pea Casserole(v)** R60
with jasmine rice
- + **De-boned Lamb Knuckle Curry** R65
with fragrant rice and onion and coriander salsa
- + **Braised De-boned Oxtail** R65
served with butterbeans, puta pap and tomato chutney

COCKTAIL DESSERTS

- + **Mini Raspberry Millie Feuille** R60
- + **Macadamia Orange Mousse Cake** R50
- + **Cherry Cheesecake with Cinnamon Frosting** R60
- + **Lemon Cardamom Possets with Roasted Pistachio** R60
- + **Red Velvet Paris Breast with Strawberry Walnut Mousseline** R50
- + **Malva Flavoured Cupcakes with Milkart Frosting** R60
- + **Pistachio Matcha Cupcakes with Rose Petal Frosting** R60
- + **Peach and Raspberry Pavlova with Rose Mascarpone Filling** R60
- + **Ginger Caramel Macadamia Tart with Mousseline Cream** R60
- + **Mango Passionfruit Roulade with Vanilla Bean Cream Cheese Filling** R60