



Functions Menus 2026





Braai Menus

B R A A I M E N U I

Freshly baked bread & butter

Salads

Traditional Greek salad

On the Braai

Rump steak

Boerewors

Grilled chicken pieces

Braai sides

Pap & Gravy

Dessert

Ice cream baklava with chunk fruit topping

Malva pudding with vanilla custard

R 2 7 0



B R A A I M E N U 2

Freshly baked bread & butter

Salads

Coleslaw

Mixed green salad

On the Braai

Sirloin steak

Boerewors

Chicken wings & drumstick

Braai sides

Pap & gravy

Roasted Pumpkin

Grilled Mielies

Chakalaka

Dessert

Fruit salad

R 2 9 0



B R A A I M E N U 3

Freshly baked bread & butter

Salads

Traditional Greek salad
Classical chakalaka

On the Braai

Lamb chops, garlic and rosemary marinated
Rump steak
Boerewors
Lemon & herb marinated chicken pieces

Braai sides

Pumpkin fritters with caramel sauce
Creamy potato bake with cheese topping
Mint sauce & gravy

Dessert

Ice cream baklava with chunk fruits topping
Cream caramel
Malva pudding with vanilla custard

R 3 2 0



B R A A I M E N U 4

Freshly baked bread & butter

Salads

Potato salad
Greek Salad
Beetroot salad

On the Braai

Marinated pork belly
Boerewors
Marinated chicken pieces
Beef kebab

Braai sides

Grilled Vegetables
Fried potato wedges, gravy & mustard

Dessert

Seasonal fruit salad & ice cream
Dark chocolate mousse
Homemade cheesecake

R 3 4 0



S P I T B R A A I M E N U

MINIMUM OF 4 0 P A X

Choose 1:

Whole lamb marinated with garlic and
rosemary

or

Roasted beef

Served with:

Garlic bread

Three bean salad

Greek salad

Coleslaw

Roasted baby potatoes and mediterranean
vegetables

Buttered mielies

Rosemary gravy and mint sauce

Dessert

Seasonal fruit salad with vanilla ice cream

Cream caramel

Milk tart

L A M B R 3 8 0

B E E F R 3 3 0



Buffet Menus

H A R V E S T T A B L E

Greek salad, Beetroot salad
Garlic roasted baby potatoes
Cheese board with a selection of Local &
imported cheeses
Selection of local & imported Charcuterie
Biltong, dry wors, spring onion cream cheese,
olive tapenade, guacamole
Fruit platter,
roasted Mediterranean vegetables
Sliced cucumber and tomato wedges
Marinated olives, Pickels, Cocktail tomatoes
Hummus, Piccalilli & Tzatziki
Assorted bread
Cocktail rolls, rustic baguette, rosemary
focaccia, rye & whole wheat bread selection of
Biscuits & crackers

R 3 9 0



MEXICAN BUFFET

Starters

Mexican Potato Salad
Black bean salad
Cucumber & Tomato salad
Mixed Lettuce
Tortilla fritters

Main Course

Empanada beef chilli
Cilantro-Lime Chicken
Grilled Hake
Sautéed vegetables
Grilled Corn on the cob
Patatas bravas
Mexican rice
Guacamole & Salsa

Desserts

Tequila infused Fruit salad
Churros with Vanilla ice & chocolate sauce
Tres letches Cake
Caramel Flan

R 3 8 0



BUILD IT UP

BUILD A BURGER

*Beef patty or chicken breast
on a sesame burger bun*

Fillings on the buffet:

*Crispy lettuce, cheese, bacon, fried egg, avocado,
tomato, red onion, dill cucumber and sauces*

Served with Chips

R 160

BUILD YOUR OWN

SHAWARMA

Beef, chicken, lamb in pita bread

Fillings on the buffet:

*Crispy lettuce, peppers & cabbage, fried brinjal,
carrots, cucumber, red onion, cheese, avocado,
humus*

*Salads: Beetroot & couscous salad
Chilli sauce, Tahini and a yoghurt dip*

BEEF OR CHICKEN R 165

LAMB R 195

BUILD YOUR OWN BUFFET



PRICE IS PER PERSON PER DISH
PORTIONING IS NOT ALLOWED,
THE AMOUNT GETS MULTIPLIED BY THE
NUMBER OF GUESTS ATTENDING

Starter & salads

Freshly baked breads, Garlic loaf, cocktail rolls & butter	R25
Creamy potato salad	R30
Beetroot salad	R30
Creamy coleslaw	R30
Three bean salad	R35
Chakalaka	R40
Greek salad	R55

Soups

Potato leek soup with croutons	R55
Hungarian Goulash soup	R75
Malay Bihun soup	R65
Pumpkin soup	R45

Vegetable side dishes

Green beans tossed with fried mushroom	R45
Roasted medley mixed vegetables	R45
Broccoli and Cauliflower bake	R45
Honey glazed ginger carrots with peas	R40
Buttered Pumpkin cubes	R40
Cream spinach	R45
Creamy leek	R40

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Starch

Fluffy plain rice	R35
Steamed bread (Dombolo)	R35
Jollof rice, smoky and spicy	R40
Papert	R40
Roasted potato or sweet potato wedges	R40
Ratatouille	R45
Potato bake	R50

Mains

Beef stew	R95
Chicken a la king	R70
Fried hake with lemon butter sauce	R110
Deboned leg of lamb with rosemary gravy & mint sauce	R125
Thyme & garlic roasted chicken	R70
Marjoram and onion roasted pork neck	R90

Carvery

Lamb leg	R125
Beef Sirloin	R95
Whole chicken	R70
Pork neck	R90

BUILD YOUR OWN BUFFET



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Desserts

Traditional Malva pudding with custard	R45
Apple bread & butter pudding with custard	R40
Dark chocolate mousse	R45
Cinamon flavoured Ice cream baklava with chunky fruits and honey	R45
Koeksisters	R35
Fruit salad & Vanilla ice cream	R45
Yoghurt panna cotta with blueberries	R40
Creme caramel	R35
Homemade cheesecake with berry compote	R50

Platters Menu



ALL PLATTERS SERVE 10 PAX

Chicken platter

Crumbed chicken strips, Drumsticks, Chicken satay, chicken mini pies and chicken wings.

Served with lemon wedges

Sweet chilli, peri peri & barbeque sauce

R 850

Seasonal fruit platter

Freshly sliced fruit in season arranged on a platter served with honey and maple syrup

R 700

Cheese Board

Selection of local and international cheeses with Savoury biscuits, preservatives, fresh & dry fruit and roasted nuts.

R 980



PLATTERS CONTINUED

The Baker's platter

Chocolate & plain croissants, muffins, Danish pastries & scones served with cheddar cheese, jam, butter & whipped cream

R 7 5 0

Kyalami Platter

Pork riblets, Boerewors Cutlets, Cheese Grillers and Russians, Meat balls, Vetkoek filled with savoury minced meat, mustard and sweet chilli sauce

R 9 5 0

Cold Meat Platters

Charcuterie of cold meats, chicken drumsticks, sweet pepper dews, devilled eggs, kalamata olives, Mixed pickles, cocktail tomatoes and mustard relish & dip

R 9 8 0

Sandwich Platter

An array of sandwich filled with a large variety of fillings on white, brown, rye & health bread and Potato crisps

R 6 5 0



PLATTERS CONTINUED

Mexican Platter

Pork Riblets, Bacon wrapped Jalapeno poppers, Beef Kebab, Meat balls and chicken wings. Served with olives, chilli, guacamole, chimichurri and Tortilla crisps

R 9 5 0

Vegetarian Platter

Cheese & corn samosa, vegetable spring rolls, mini quiches, mini vegetable pizzas, spanakopita, Jalapeno rissoles

R 7 5 0

Sweet tooth Platter

Mini milk tart, chocolate brownies, Lamingtons, koeksister, fruit kebab

R 7 5 0