

Harvest Table

Excl Vat

-all prices are per portion-

Gourmet Salads

Green Vegetable Salad

broccoli, fine green beans, red onions, garden peas with chimichurri dressing

30

Butternut Salad

with cranberries, toasted pumpkin seeds, feta and rocket

30

Roasted Beetroot and Lentil Salad

with apples, baby spinach and goat's cheese

30

Roasted Carrot and Cauliflower Salad

with capers, rocket and bacon

30

Pearled Barley Salad

with peaches, bell peppers, cashew nuts and feta

30

Moroccan Pasta Salad

with sundried tomatoes, calamata olives, raisins, chopped almonds, parsley, carrots and a creamy moroccan spiced dressing

30

Tabouleh Wheat Salad

traditional lebanese bulgur wheat salad with cucumber, tomatoes, red onions, parsley, mint and a lemon and olive oil dressing

30

The Classic Salads

Greek Salad

olives, feta, cucumber, romanita tomatoes, red onions, leaves with a homemade vinaigrette

30

Potato Salad

baby potatoes, with parmesan aioli, red onions and gherkins

30

Three Bean Salad

fine green beans, cannellini beans and kidney beans in a homemade vinaigrette

30

Harvest Table continued...

Excl Vat

Warm Sides

Cheesy Garlic Bread	25
Baby Potatoes	25
Potato Bake	25
Mashed Potato	25
Roast Vegetables (carrots, patty pans, courgette)	25
Cumin Roasted Butternut	25
Cinnamon Sugar Roasted Sweet Potato	25
Cauliflower Gratin with Almonds and Breadcrumbs	25
Vegetable and Cheddar Bake with Bechamel and Cheddar	25
Pap & Sous	25
Basmati Rice	15
Pearled Barley	15

Meatier

Spitbraai Lamb 200g	90
Chicken Pieces	20
Chicken Pie with Butternut, Sweet Chilli and Feta	55
Traditional Lamb Pie with Veggies and Caramelised Onions	75
Pulled Pork Pie	65
Venison Pie	65
Beef Curry Pie	65
Beef Lasagne	70
Chicken Lasagne	55
Chicken Enchiladas	65
Pork Enchiladas	75

- a travel fee will be charged depending on the distance
- an additional R400 will be charged per staff - minimum of 2
- cutlery and crockery not included