

HARVEST TABLE

all prices are per portion

PACKAGES

Gourmet Spitbraai	230	Classic Spitbraai	215	Mixed Grill	180
<ul style="list-style-type: none"> • Ciabatta with Butter • Spitbraai Lamb 200g • Choice of One Warm Dish • 2x Salads of your Choice 		<ul style="list-style-type: none"> • Ciabatta with Butter • Spitbraai Lamb 180g • Spit Baby Potatoes • 2x Salads of your Choice 		<ul style="list-style-type: none"> • Ciabatta with Butter • Beef Boerewors 150g • Chicken Leg Quarter • Pap & Sheba • Greek Salad 	

GOURMET SALADS 45

Green Goddess Salad

cos lettuce, chopped cucumber, edamame, pecorino cheese, croutons in a classic vinaigrette

Butternut, Kidney bean, Corn and Quinoa Salad

roasted butternut, kidney beans, corn and quinoa tossed in a balsamic vinaigrette with chopped rocket

Lentil, Cucumber, Baby Spinach and Feta Salad

lentils, chopped cucumber, baby spinach in a honey vinaigrette with crumbled feta and pomegranate (seasonal)

Carrot, Beet, Brussel Sprout, Pecan and Cranberry Salad

roasted vegetables and candied roasted pecans in a balsamic reduction

Traditional Tabouleh Wheat Salad

tabouleh wheat with tomatoes, red onions, chopped parsley, mint and feta, tossed with lemon juice and olive oil

Greek Chickpea Salad

all the good things about Greek Salads with added chickpeas and a little rocket

Traditional Green Salad

mixed leaves with romanita tomatoes, red onions, carrots and cucumber with a balsamic vinaigrette

Potato Salad (creamy or not)

baby potatoes, with parmesan, red onions and gherkins

Asian Crunch Slaw

red cabbage, red peppers, julienned carrots and sugar snap peas, with sesame honey vinaigrette and roasted peanuts

Butternut, Broccoli and Chickpea Salad

with romanita tomatoes, red onions and feta, served with a classic vinaigrette

Peach and Barley Salad

With bell peppers, spring onions and roasted cashews

WARM SIDES

Starches (37.00 per portion)

- Garlicky Baby Potatoes
- Pap & Sheba
- Potato Bake
- Almond Couscous

Vegetables (40.00 per portion)

- Roasted Seasonal Vegetables
- Roasted Garlic Courgettes, Carrots and Baby Potatoes
- Herbed Mushroom and Cauliflower Skillet
- Pumpkin Fritters
- Green Beans, Broccoli, Garden Peas and Bacon
- Sweet Chilli Cinnamon Sweet Potatoes
- Melanzane: Aubergine, Tomato Sauce and Mozzarella (45.00)

MEATIER

Spitbraai Lamb 200g	95	Mexican Chicken Pie with Peppers, Ginger and Garlic	65
Beef Shortrib Single Bone 500g	140	Traditional Lamb Pie with Veggies and Caramelised Onions	82
Beef Fillet 200g	95	Creamy Chicken Curry 200g	70
Slow Cooked Pork Shoulder 200g	77	Beef Trinchado 200g	75
Chicken Leg Quarters	35	Beef/Chicken Lasagne	80
Boerewors 150g	30		

- a travel fee will be charged, according to the distance from our home base

- an additional R650 will be charged for on-site staff (minimum of 2)

- cutlery and crockery not included