

Packages



Leo \$41pp

Drink on arrival

Choice of 3 food options

Simba \$51pp

Drink on arrival

Choice of 4 food options

Aslan \$61pp

Drink on arrival

Choice of 5 food options

Canapé choices and quantities per person

Trio of house-made dips

Sun-dried tomato pesto, roast capsicum & fetta, creamy spinach, Vetkoek (traditional fried bread).

Kabobs (2)

Chicken marinated in North African spices, skewered and grilled, Suya dipping sauce

Amaizeballs (3)

West African spiced maize balls, chakalaka pickle, lime aioli

Saucy Meatballs (3)

Lightly spiced meatballs, sweet & spicy Napoli sauce

Saucy Vegan "meat"balls (3)

Lightly spiced vegan balls, sweet & spicy Napoli sauce

Fried bread beef sliders (2)

Boerewors patty, kale, beetroot, slaw, bbq sauce.

Vegan fried bread sliders (2)

Vegan mince patty, slaw, beetroot, kale, lime aioli

Pork rib fingers (2)

Sticky bbq sauce glazed ribs

Mozambique prawn skewer (1)

3 Peri Peri marinated prawns, lime aioli

Arancini balls (4)

4 cheese (V); Pumpkin (GF, V, VG); Chicken and Mushroom

Donut bites (4)

Deep-fried, house-made donuts, cinnamon sugar

Koeksisters (2)

Traditional South African pastry infused in sweet syrup & spices, chantilly cream

Peppermint tart slice (1)

Caramel & peppermint tart, chantilly cream

Nutella filled donut (1)

Deep-fried, house-made donut, nutella filling, cinnamon sugar

Additional grazing boards

Large charcuterie board \$115 (suitable for approximately 15-20 people).
Selection of meats, cheese, dips, fresh fruit, dried fruit, chutney, biscuits, fried bread and olives.

Large dessert board \$90 (suitable for approximately 15-20 people).
Selection of pastries and sweet treats from Bouffant.

