



MENU

CANAPÉS

- Arancini balls with arrabiata sauce, melted mozzarella
centre*
*Grilled halloumi sticks with minted yoghurt, pomegranate
seeds, capers and cherry tomatoes*
*Skewered grilled artichoke, prosciutto, feta, balsamic
reduction*

STARTERS

- Seared sliced tuna platter with a ginger black bean
dressing, coriander, crispy onions*
Pulled pork Bao Buns, pickled carrot slaw, miso mayo
*Vegan Vietnamese rice rolls with a Vietnamese dressing
and peanut satay dipping sauce*
*Braai'd duck mini roti's with sliced cucumber, hoison, fresh
herbs*

MAINS

- Marinated red pepper peri peri roasted cauliflower, crisp
green salad*
*Yellowtail sashimi, spicy tamarind dressing, beetroot and
whipped feta bruschetta*
*Mediterranean Cape Salmon baked with herbs, sauce
vierge, thyme roasted smashed potatoes, lemon crème
fraiche, zucchini salad*
BBQ prawns, Japanese XO sauce, fresh lime
Aged Waygu ribeye, black pepper and mushroom sauce

DESSERTS

- Chocolate tart, whipped cream, seasonal berries*
Vanilla panna cotta, pistachio ice cream, macaron
Cheesecake, caramel ice cream, fresh berry couli