

# Menu 2024



## STEAK & LAMB



12 oz Sirloin  
12 oz Rump  
12 oz Rib eye

### KOREAN STYLE BEEF SHORT RIBS

With a sweet glaze

### WHOLE RUMP LAMB

With rosemary and mint sauce or  
homemade South African sweet  
lamb sauce

### 2 LAMB KEBABS

## CHICKEN



### 2 CHICKEN THIGHS

### 2 CHICKEN KEBAB

With a sweet glaze

*All chicken served with a choice of  
sauce;*

*Piri Piri, Sweet Cape Malay, BBQ,  
Garlic & Lemon*

## SAUSAGES

### BOEREWORS (BEEF & PORK MIX)

Original or Sosatie

### 2 SAUSAGES

Caramalised Onion, Pork & Leek,  
Traditional herb

## PORK



### PORK CHOPS

### PORK STEAKS

### BBQ PORK RIBS

### CRISPY PORK BELLY RASHERS

## VEGETABLES



### BBQ CORN ON THE COB



### STUFFED MUSHROOMS WITH GARLIC CHEESE

### RUM GLAZED PINEAPPLE



### HALLOUMI & VEGETABLE SKEWERS



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## SALADS



**COLESLAW**

**POTATO SALAD**

**MEDITERRANEAN SALAD**

**COUS COUS SALAD**

*All salads can be made vegan with removal of cheeses and dairy based dressings*

## VEGAN



**VEGAN STYLE ASIAN SKEWERS**

Vegetable skewer with a chinese spice grilled tofu skewer, drizzled with a ginger and sesame dressing

**PULLED BBQ JACKFRUIT**

Served in sweet potato bun with pickles and salad

**CAULIFLOWER BBQ WINGS**

Veggie wings served with your choice of either hot honey or buffalo sauce with ranch dip

## DESSERT



**STICKY TOFFEE PUDDING**

**FRUIT SALAD BOWLS**

Can be served with vanilla mascarpone or ice cream

**TIRAMISU**

**2 FRUIT AND MARSHMALLOW SKEWERS**

Drizzled with chocolate and toffee sauce

