



# GROUP GATHERING

15 - 30 GUESTS

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**R390**

PER PERSON

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15 - 30 GUESTS

NO DESSERT  
**R320**

PER PERSON

## ● PLATTERS PER TABLE

- Wild Rosemary & Confit Garlic Focaccia's  
Drizzled with extra virgin olive oil and coarse salt
- Roasted Butternut & Beetroot Salad  
Honey roasted beetroot and butternut, wild rocket,  
local extra virgin olive oil with roasted seeds and nuts

## YOUR CHOICE OF MAIN FROM THE BELOW CREATIONS

### ● DEBONED CHICKEN ESPETADA

Deboned half chicken basted in our tangy lemon and herb marinade or a mild peri-peri with a side of your choice

### ● VEGAN CHICKPEA & MUSHROOM BURGER

Served on freshly baked bun with shredded lettuce, vegan mayonnaise, fire roasted tomato relish, beer battered thick cut onion rings, served with your choice of our legendary triple fried crispy fries or our Asian side salad

### ● IMPALA & WARTHOG PIE

Slow braised with wild herbs and vegetables finished with cream, topped with flaky puff pastry, served with potato and butternut mash and creamed spinach with mushrooms

### ● CRISPY BATTERED HAKE & CHIPS

Served with a cold salad of smashed peas, olives and tomatoes, triple fried crispy fries and a lemon-garlic aioli mixed with capers and gherkins

### ● AMARULA DOM PEDRO

Ended with a classic South African favourite Amarula Dom Pedro

Menu prices exclude a service charge. Prices subject to change without prior notice. Please note that all menu items prepared in our kitchens cannot be guaranteed to be free of all allergens. We do respect and accommodate any religious and dietary needs please advise us prior to your arrival.