

## AFRIQUE MENU 2019

### AFRICAN AND FRENCH INSPIRED CUISINE



#### BOOKINGS ARE ESSENTIAL

- ❖ Children under 13 will be charged half the price of the meal option selected. Special kids' menus are available on request.
- ❖ Food selection/s made needs to be for the entire group.
- ❖ We cater for all dietary requirements on request including vegetarian (V) and Halaal (outsourced).
- ❖ A Venue Fee is applicable to certain functions. The Venue fee will be presented on the Function Packages and Wedding Packages Documents.



#### PRICE OPTIONS

##### PLATED

*(Rates include plating surcharge)*

- R225p.p**      **Select 1 Meat, 1 Starch, 1 Vegetable and 1 Salad**  
*Select either a starter OR a dessert with the main course*
- R260p.p**      **Select 1 Meat, 1 Starch, 2 Vegetables and 1 Salad**  
*Select a starter as well as a dessert with the main course*

##### BUFFET

- R255p.p**      **Select 2 Meats, 1 Starch, 2 Vegetables and 1 Salad**  
*Select a starter as well as a dessert with the main course*
- R290p.p**      **Select 2 Meats, 2 Starches, 2 Vegetables and 2 Salad's**  
*Select a starter as well as a dessert with the main course*
- R335p.p**      **Select 3 Meats, 2 Starches, 3 Vegetables and 2 Salad's**  
*Select a starter as well as a dessert with the main course*
- R360p.p**      **Select 3 Meats, 3 Starches, 3 Vegetables and 3 Salad's**  
*Select a starter as well as a dessert with the main course*

## STARTERS



### CREAMY PERI-PERI CHICKEN LIVERS

*Chicken livers prepared in a spicy peri-peri cream based sauce and served with toasted ciabatta bread*

### MUSSELS MARINIÈRE

*Half shelled mussels in a creamy garlic dry white wine sauce served with crispy ciabatta*

### SMOKED FISH TERRINE

*A blend of smoked line fish loaf served on a bed of fresh lettuce with a horseradish mayonnaise*



### GRILLED CAPE MALAY BEEF SOSATIE

*Tender beef cubes marinated in a Cape Malay spice blend and grilled to perfection*

### BEEF CARPACCIO

*Seasoned seared beef fillet thinly sliced and topped with a spicy tomato salsa*



### CHICKEN GOUJON

*Chicken strips dipped in a zesty thyme batter and deep fried till golden brown, served with homemade sweet chilli sauce*

### TRIO OF CROSTINIS (V)

*Toasted baguette slices topped with:*

- ❖ Avocado, cream cheese and Peppadew
- ❖ Tomato salsa and basil
- ❖ Olive tapenade and feta cheese

### SPINACH AND FETA ROULADE (V)

*Spinach roulade with a cream cheese and feta filling served on a bed of leafy greens*





## MEAT OPTIONS

### BEEF SELECTION

#### ❖ **Rolled Roasted Beef Pockets**

*Roasted beef, sliced and filled with caramelized onions infused with garlic and rosemary drizzled with a red wine jus*

#### ❖ **Lazy Aged Sirloin Steak**

*Matured sirloin steaks flavoured and tenderised with our special in-house marinade and grilled to the chef's choice*

#### ❖ **Sticky BBQ Beef Short Ribs**

*Sweet and tangy beef short ribs cooked in the oven and finished on the grill in a homemade BBQ sauce*

#### ❖ **Authentic Afrique Beef Curry**

*Tender beef cubes marinated in graham masala, garlic and yoghurt, cooked in a tomato based gravy topped with dried fruits and fresh cilantro.*

#### ❖ **Boerewors (Boer= Farmer; Wors= Sausage)**

*Traditional South African farm style sausage thrown on the braai and cooked till medium*

#### ❖ **BBQ Beef Roll**

*BBQ basted sirloin slowly grilled on the spit until crispy*

### FISH SELECTION

#### ❖ **Stuffed Baby Hake**

*Whole baked baby hake filled with a lemon and herb stuffing*

#### ❖ **Paella de Marisco**

*Combinations of seafood, rice and vegetables served with lemon wedges*

#### ❖ **Grilled Citrus and Dill Line Fish**

*Grilled line fish accompanied by a zesty citrus and dill dressing*





## CHICKEN SELECTION

- ❖ **Spinach and Feta Chicken Ballotine**  
*Deboned chicken rolled and filled with spinach and feta drizzled with a cream cheese and olive tapenade sauce*
- ❖ **BBQ & Honey Roasted Chicken Pieces**  
*Chicken pieces basted in a BBQ and honey glaze; oven baked till juicy and golden brown*
- ❖ **Lemon & Herb Chicken Schnitzel**  
*Tender chicken breasts encased in a delicious crunchy lemon and herb crumb served with a cheese sauce*
- ❖ **Traditional Chicken and Mushroom Pot Pie**  
*Classic chicken and mushroom filling topped with delicious flaky pastry baked until golden brown*
- ❖ **Grilled Chicken Sosatie**  
*Tender chicken fillet pieces skewered with onion, peppers and cherry tomatoes glazed in our special spiced apricot marinade*
- ❖ **Lemon & Herb Chicken Flattie**  
*Whole chicken butterflied and marinated in our lemon & Herb sauce set on the spit until golden and juicy.*

## PORK SELECTION

- ❖ **Honey and Mustard Glazed Pork Roast**  
*Pork roast basted in a honey and Dijon mustard glaze and roasted to perfection*
- ❖ **Crusted Pork Loin Cutlet**  
*Herb-crusted pork topped with balsamic onions*
- ❖ **Coffee-Honey Glazed Pork Chops**  
*Tender pork chops marinated in our special coffee-honey glaze; grilled till crispy*



## VEGETABLE OPTIONS



### GRILLED MEDITERRANEAN VEGETABLES

*Mediterranean vegetables seasoned with our delicious vegetable spice and roasted till tender and juicy*

### ROASTED ROOT VEGETABLES

*A mixture of carrots, beetroot, onion and sweet potato tossed in olive oil and oven roasted till soft and golden*



### BAKED PARMESAN CREAMED SPINACH

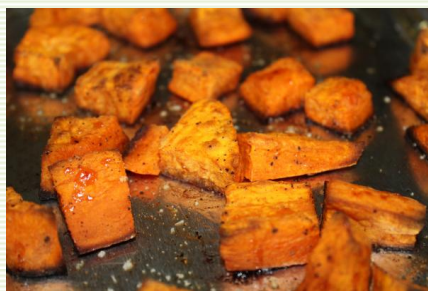
*Traditional creamed spinach topped with grated parmesan cheese and breadcrumbs baked until golden brown and crispy*

### BROCCOLI AND CAULIFLOWER CASSEROLE

*Steamed broccoli and cauliflower florets in a creamy garlic sauce topped with breadcrumbs baked till golden brown*

### CORN ON THE COB WITH CILANTRO AND HERB BUTTER

*Steamed corn rubbed with a cilantro and garlic butter*



### STICKY BUTTERNUT AND SWEET POTATO MIX

*Butternut and sweet potato pieces oven-baked with a honey and orange glaze sprinkled with cinnamon and nutmeg*

### GINGER, CARROTS AND SESAME GREEN BEANS

*Sautéed carrots and green beans with ginger sprinkled with lightly toasted sesame seeds*



### PUMPKIN FRITTERS

*Traditional light and fluffy pumpkin fritters served warm and drizzled with a homemade syrup.*



## STARCH OPTIONS



### ANISEED BASMATI RICE

*Fluffy basmati rice steamed with aniseeds*



### SAVOURY WHITE OR BROWN RICE

*Long-grain rice cooked in a special mild spicy mix jewelled with peppers, sweet onions and chick peas*



### BLUSHING COUSCOUS

*Citrus zest, sun-dried tomatoes and fresh herbs harnessed into fluffy couscous*

### BREAD SELECTION

*Selection of homemade rustic breads*

### POTATO AU GRATIN

*Potato slices baked in a garlic creamy sauce with a golden layer of mozzarella cheese*

### ROASTED BABY POTATOES

*Baby potatoes oven baked in a garlic butter sauce until their skins are golden brown and crispy*



### CRISPY CREAMY POLENTA

*Polenta cooked in a homemade vegetable stock and finished off with a dash of cream and butter; open-baked with mozzarella cheese*

### KRUMMEL PAP & SOUS

*Crumbed maize-meal served with a spicy tomato and onion gravy*

### PAPTERT

*Maize-meal layered with tomato gravy; spinach; corn and cheese*

## SALADS



### POTATO-APPLE SALAD

*Potatoes and crunchy apples smothered in our Dijon and tangy mayonnaise sauce*

### CREATE-YOUR-OWN SALAD

*Open selection of cherry tomatoes, mixed peppers, Feta cheese, olives, cucumber and mixed crisp lettuce*



### BALSAMIC BEETROOT AND BABY SPINACH SALAD

*Roasted beetroot wedges tossed with baby spinach drizzled with a balsamic reduction and topped with crumbled feta*

### CREAMY COLESLAW

*Sweet carrots, crunchy red cabbage and dried cranberries tossed in our special home-made mayonnaise dressing*



### CHICKPEA SALAD

*Chickpeas, chopped tomatoes, onions, cilantro and mint tossed in a lemon vinaigrette*

### GAZPACHO PASTA SALAD

*Fusilli pasta tossed in a tomato and pepper mix dressed in a lime and chilli vinaigrette*



## DESSERTS



### CRÈME BRULÉ

*A classic French rich custard base dessert topped with a contrasting layer of hard caramel*



### TIRAMISU

*Ladyfinger biscuits soaked in espresso and coffee liqueur, layered with mascarpone, dusted with cocoa powder and served with chocolate shavings*

### LAYERED CHOCOLATE MOUSSE

*Vanilla white chocolate mousse layered with a mocha dark chocolate mousse*

### DECONSTRUCTED CREMORA TART

*Ginger biscuit crumbs layered with a smooth lemon cremora filling topped with a lemon curd*



### MALVA PUDDING AND CUSTARD

*Traditional homemade malva pudding smothered in a creamy vanilla custard*

### CHOCOLATE CAKE CUPS

*Chocolate cake drenched in a coffee sauce topped with a chocolate ganache*



### SEASONAL FRUIT SALAD AND VANILLA ICE-CREAM

*Fresh seasonal fruit salad and vanilla ice cream*