

## BUFFET MENU 1

### Starters

Salad Bar with components of salads, lettuce, celery, cherry tomatoes, olives, feta cheese, haloumi cheese, carrots, pickles.

Hake goujons with tartar sauce or crumbed chicken.

### Main

**Chicken Dust** | Chicken marinated in our special chicken rub and our homemade peri-peri sauce with African Bird's Eye chilli, roasted garlic, roasted red peppers, coriander, dill, lemon, paprika and wine. Slow cooked over "doringbos" coals.

**Rack of Beef Ribs** | Rubbed simply with our beef rub and slow roasted over coals.

**Mqa** | Pap cooked with spinach and potato.

**Sweet potato or potato Wedges** | Fried or oven roasted.

**Morogo** | (Pumpkin leaves cooked with its flower) with peanut powder.

**Roasted root veg.** | Honey roasted baby marrow, beet, carrot, butternut.

### Dessert

**Malva pudding** | Served with Amarula cream, with an almond and chocolate vanilla ice-cream

## BUFFET MENU 2

### Starter

Flame grilled prawns in our Mozambican marinade.  
Hake goujons on a bed of rocket with our tartar sauce.  
Avocado, cucumber and tomato slices.

### Main

**Oxtail Potjie** | My mother's "knock them dead with my eyes closed dish" ... An ode to real heritage, onion, green pepper, garlic, tomato paste, Worcestershire sauce, dry red wine, fire, love and most special ingredient... HOPE!

**Lamb Shank** | An Ode to the African diaspora in the Caribbean. Stewed over low coals in nutmeg, scotch bonnet, cinnamon and coconut milk.

**Flame grilled Line Fish** | Simply treated with salt, lemon juice, our own peri-peri sauce or just butter over hot coals.

**Mngqusho** | Samp and beans.

**Steamed bread** | Steamed light bread.

**Mqa** | Pap cooked with morogo and potato.

Red Bean salad with red onion, lemon juice, coriander and dill, olive oil, peppers.

**Green Salad** | Classic green salad with seasonal leafy greens, tomatoes, cucumber, olives, feta cheese.

Roast beetroot and pears salad with balsamic vinegar

### Dessert

**Stewed Fruit Cobbler** | Dried fruit stewed in cinnamon, nutmeg, cardamom, cloves and sherry. Topped with a crumble, served with custard or ice-cream.

**Classic Peppermint Crisp Tart** | Caramel treat, cream, biscuit and peppermint crisp chocolate

## BUFFET MENU 3

### Starter

Pickled Ox Tongue with steamed bread.  
Pickled Fish on a bed of rocket.  
Avocado, cucumber and tomato slices.

### Main

**Oxtail Potjie** | My mother's "knock them dead with my eyes closed dish"... An ode to real heritage, onion, green pepper, garlic, tomato paste, Worcestershire sauce, dry red wine, fire, love and most special ingredient... HOPE!

**Lamb Ribs** | Simply slow roasted with coarse salt until they are crispy on the outside and succulent on the inside.

**Whole Rump Steak** | Gently and slowly roasted on the fire, with our own peri-peri sauce or our take on tzatziki.

**Flame grilled Line Fish** | Simply treated with salt, lemon juice, our own peri-peri sauce or just butter over hot coals.

**Mngqusho** | Samp and beans.

**Steamed bread** | Steamed light bread.

**Mqa** | Pap cooked with morogo and potato.

Roast Butternut and beetroot salad with roasted nuts and rocket.

**Chakalaka** | Grated carrot, brinjal, baked beans and curry spices.

**Green Salad** | Classic green salad with seasonal leafy greens, tomatoes, cucumber, olives, feta cheese.

### Dessert

**Stewed Fruit Cobbler** | Dried fruit stewed in cinnamon, nutmeg, cardamom, cloves and sherry, topped with a crumble, served with custard or ice-cream.

**Fruit Platter** | Seasonal fruit freshly cut and beautifully arranged served with ice-cream.

**Cheese Cake** | Served with ice cream.

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- Our Buffets and Heritage Tables start from groups of 20 pax and above
- A 10% gratuity will be automatically included in the bill