

THE APOSTLES BRAAI

BRAAI MENU OPTION 1

Created by Executive Chef Christo Pretorius and his Kitchen Brigade

R 495.00 PER PERSON

ARRIVAL SNACKS

Biltong and Droëwors
Marinated Tomato, Goat's Cheese and Red Onion Marmalade Braai Broodjies
Marinated Olives and Spiced Nuts

STARTER

Boerewors Platter

Selection of Chicken, Lamb and Beef Boerewors Served with Rooster Brood,
Chakalaka and Tomato Smoor

MAIN COURSE SELECTION

Served family style per table

Grilled Broccoli Panzanella Salad
Charcoal Baked Baby Potatoes with Crème Fraiche and Chives
Burnt Baby Carrots with Goat's Cheese and Chunky Herb Dressing
Barbecued Mielies with Sour Cream, Chives and Spiced Popcorn
Charred Red Onion and Grilled Brown Mushrooms with Garlic & Thyme Butter and Pea Shoots

From the Grill (Braai)

Grilled Picanha Steak with Mushroom and Truffle Sauce
Peri-Peri and Lemon and Herb Marinated Chicken
Barbecued Baby Marrows with Lemon, Sour Cream and Chives

DESSERT

Bea's Rice Pudding

Assorted Candied Nuts | Caramel Sauce

THE APOSTLES BRAAI

BRAAI MENU OPTION 2

Created by Executive Chef Christo Pretorius and his Kitchen Brigade

R 495.00 PER PERSON

ARRIVAL SNACKS

Biltong and Droëwors
Marinated Tomato, Goat's Cheese and Red Onion Marmalade Braai Broodjies
Marinated Olives and Spiced Nuts

STARTER

12 Apostles Rooster Brood

Selection of Cold Meats, Cheese, Preserves and Jams

MAIN COURSE SELECTION

Served family style per table

Crispy Hasselback Baby Potatoes with Crème Fraiche and Chopped Chives
Mielie Meel Pap with Chakalaka Smoor
Baby Gem Lettuce, Anchovies, Croutons and Caesar Dressing
Grilled Mushrooms with Garlic and Herbs
Roasted Beetroot, Feta Cheese, Pea Shoots and Toasted Walnuts

From the Grill (Braai)

Barbeque Marinated Chicken
Grilled Lamb Tjops with Chunky Mint Dressing
Barbecued Mielies with Sour Cream, Chives

DESSERT

Milk Tart

Gooseberry Compote | Whipped Vanilla Ganache | Cinnamon and Almond Crumble