

THE APOSTLES BRAAI MENU

PLATED AND BRAAI MENU OPTION 1 @ R 550.00 PER PERSON

Snacks on Arrival

Biltong and droëwors
Marinated tomato, cheddar cheese and onion 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 creme fraiche and chives
Burnt baby carrots with goat's cheese and chunky herb dressing
Barbecued corn (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 oil sauce
Peri peri and lemon and herb marinated chicken
Barbecued baby marrows with lemon sour cream, chives

Desserts

Malva Pudding

salted caramel crème | vanilla custard | gooseberries

PLATED AND BRAAI MENU OPTION 2 @ R 625.00 PER PERSON

Snacks on Arrival

Biltong and droëwors
Marinated tomato, boerekaas and red onion 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 creme fraiche and chopped chives
Mielie meel pap with chakalaka smoor
Baby gem lettuce, anchovies, croutons and ceaser dressing
Grilled garlic and herb mushrooms
Roast beetroot, feta cheese, pea shoots and toasted walnuts

From the Grill (Braai)

Barbeque marinated chicken
Grilled lamb chops with chunky mint dressing
Barbecued corn (Mielies) with sour cream, chives

Desserts

Milk Tart

Gooseberry compote | whipped vanilla ganache | cinnamon and almond crumble