

# AT THE APOSTLES BRAAI

## BRAAI MENU 1

Created and inspired by Executive Chef Christo Pretorius & his kitchen brigade

### SNACKS ON ARRIVAL

*Biltong and droëwors*

*Marinated tomato, goat's cheese & red onion marmalade braaibroodjies (V, D, G)*

*Marinated olives & spiced nuts (VG, N)*

### STARTER

#### **BOEREWORS PLATTER (D, G)**

*Selection of chicken, lamb & beef boerewors served with roosterbrood, chakalaka & tomato smoor*

### MAIN COURSE SELECTION

*Served family style per table*

*Grilled broccoli and panzanella salad (V, D, G)*

*Charcoal baked baby potatoes, crème fraîche & chives (V, D)*

*Burnt baby carrots, goat's cheese & chunky herb dressing (V, D)*

*Barbecued corn (mielies), sour cream, chives & spiced popcorn (V, D)*

*Charred red onion & grilled brown mushrooms, garlic, thyme, butter & pea shoots (V, D)*

### FROM THE GRILL (BRAAI)

*Grilled picanha steak, mushroom & truffle oil sauce (D)*

*Peri-Peri & lemon and herb marinated chicken (D)*

*Barbecued baby marrows, lemon sour cream, chives (V, D)*

### DESSERTS

#### **MALVA PUDDING (V, D, G, E)**

*Salted caramel, vanilla custard, gooseberries*

V-Vegetarian | VG-Vegan | D-Dairy | S-Shellfish | N-Nuts | P-Pork | G-Gluten  
A-Alcohol | E-Egg

*If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Kindly note that a discretionary 12.5% service charge will be added to your bill. Thank you for your generosity.*

# AT THE APOSTLES BRAAI

## BRAAI MENU 2

Created and inspired by Executive Chef Christo Pretorius & his kitchen brigade

### SNACKS ON ARRIVAL

*Biltong and droëwors*

*Marinated tomato, goat's cheese & red onion marmalade braaibroodjies (V, D, G)*

*Marinated olives & spiced nuts (VG, N)*

### STARTER

#### **12 APOSTLE ROOSTERBROOD (D, G)**

*Selection of cold meats, cheeses, preserves and jams*

### MAIN COURSE SELECTION

*Served family style per table*

*Crispy hasselback baby potatoes with crème fraîche & chopped chives (V, D)*

*Mielie-meel pap with chakalaka smoor (V, D)*

*Baby gem lettuce, anchovies, croutons & Caesar dressing (D, G, E)*

*Grilled garlic & herb mushrooms (V, D)*

*Roasted beetroot, feta cheese, pea shoots & toasted walnuts (V, D, N)*

### FROM THE GRILL (BRAAI)

*Barbecue marinated chicken (D)*

*Grilled lamb chops with chunky mint dressing (D)*

*Barbecue corn (mielies) with sour cream & chives (V, D)*

### DESSERTS

#### **MILK TART (V, D)**

*Gooseberry compote, whipped vanilla ganache, cinnamon & almond crumble*

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A-Alcohol | E-Egg

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