

THE APOSTLES BRAAI

# S.A SEAFOOD BRAAI MENU

Created by Executive Chef Christo Pretorius and his Kitchen Brigade

**R 695.00 PER PERSON**

## BREAD BOARD

Mrs T's Seed loaf

Rooster Brood

Corn and Chive bread

Served with Salted Butter and Homemade Pate

## STARTER

### **Grilled Chilli and Lime Calamari**

Zucchini and Pea Shoot Salad with Pine Nut Brittle Crumble

## BRAAI MENU

Grilled Sustainable Line Fish with Coriander and Onion Jam

Flame Grilled Prawns with Salsa Verde and Fresh Lime

Braai West Coast Crayfish with Apple and Fennel Slaw

### *Served family style per table*

Saldanha Mussels with Bouchard Finlayson Garlic Sauce

Coal Roasted Sweet Potatoes with Maple Butter

Roast broccoli with Boerekaas

Mrs T's Chopped Salad with Lemon Vinaigrette

## DESSERT BUFFET

Rooibos and Naartjie Mousse

Jan Ellis Pudding with Home Made Custard

Cape Malay Coconut Koeksister

Peppermint Crisp and Caramel Swiss Roll

Mrs T'S Rice Pudding, Caramelized Nuts and Salted Caramel