

# AT THE APOSTLES BRAAI

## PLATED AND SEAFOOD 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 braaibroodjie (V, D, G)*

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

### STARTER

#### **SUSTAINABLE SALMON TROUT** (D, G, E)

*Marinated trout, Granny Smith apple, soy jelly, avocado purée, toasted sesame seeds*

### MAIN COURSE SELECTION

*Served family style per table*

*Roasted sweet potatoes, crème fraîche & chopped chives (V, D)*

*Roasted butternut, sunflower seed & couscous salad (VG, G)*

*Apple & fennel salad with toasted walnuts (VG, N)*

*Selection of seasonal baby vegetables & herb butter (V, D)*

*Creamy white wine & garlic mussel pot with toasted ciabatta (D, G, S, A)*

### FROM THE GRILL (BRAAI)

*Marinated langoustines with spiced garlic butter (D, S)*

*Grilled 16/20 prawns with lemon & herb butter sauce (D, S)*

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

### DESSERTS

#### **LEMON & RASPBERRY** (D, N, G, E)

*Lemon tart, lemon curd, crisp meringue, raspberry macaron, raspberry sorbet*

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

Items marked with a 🍷 are favourite signature dishes of Mrs Bea Tollman,  
our Founder and President.

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.

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## PLATED AND SEAFOOD BRAAI MENU 2

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### BREAD BOARD

*Bea Tollman's Cape seed loaf (D, G, N) 🍴*

*Roosterbrood (D, G)*

*Corn and chive bread (D, G)*

*Served with salted butter and homemade pâté (D)*

### STARTER

**GRILLED CHILLI & LIME CALAMARI** (D, N)

*Zucchini, pea shoots & pine nut brittle*

### BRAAI MENU

*Grilled sustainable line fish with a coriander and onion jam (D)*

*Flame grilled prawns with salsa verde and fresh lime (D, S)*

*Braaied West Coastcrayfish with an apple and fennel slaw (D, S)*

### *Served family style per table*

*Saldanha mussels with Bouchard Finlayson garlic sauce (D, S, G, A)*

*Coal roasted sweet potatoes with maple butter (V, D)*

*Roasted broccoli and boerekraas (V, D)*

*Bea Tollman's chopped salad with lemon vinaigrette (VG) 🍴*

### DESSERT BUFFET

*Rooibos and naartjie mousse (V, D, E)*

*Jan Ellis pudding with homemade custard (V, D, G, E)*

*Cape Malay coconut koeksister (V, D, G, E)*

*Peppermint Crisp and caramel Swiss roll (V, D, G, E)*

*Bea Tollman's rice pudding, caramelised nuts and salted caramel (V, D, G, E) 🍴*

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