

# AT THE APOSTLES BRAAI

## SURF AND TURF MENU

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

#### **CHEF'S SUSHI PLATTER** (S, G, E)

*12-piece platter to share per table of two*

### 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)*

*Garlic butter & white wine mussels (D, S, A)*

### FROM THE GRILL (BRAAI)

*Grilled beef fillet with creamy mustard sauce (D)*

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

*Lemon & herb marinated chicken (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

*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.*