



BUILD YOUR OWN GOURMET BURGER

R295.00 per person | Minimum 30 People

Children under 5 eat free | Ages 6-11 half price

PROTEIN SELECTION

Irene Farm Beef Burger Patties | Herbed & Marinated Chicken Fillet

(Served with Rustic Cut or Sweet Potato Fries)

FRESH TOPPINGS

Fresh Sesame Seed Buns | Portuguese Rolls

Wild Baby Rocket | Mixed Lettuce Selection | Red & White Onions | Tomato | Cucumber

GOURMET TOPPINGS

Sour Cream | Dill Cucumber | Sliced Jalapenos | Sautéed Mushrooms | Crushed Avocado
Spicy Mexican Salsa | Grilled Streaky Bacon | Fried Chorizo & Onion | Homemade Bourbon
Bacon Jam | Red Onion Marmalade | Grated Cheddar & Mozzarella | Grilled Pineapple
Basil Pesto | Sun Dried Tomatoes | Olive Tapenade | Feta Cheese | Balsamic Glaze

SAUCE SELECTION

1000 Island Sauce | Sweet Chilli Sauce | Monkeygland Sauce | Homemade Tartar Sauce
Homemade Smokey Barbecue Sauce | Trio of Cheese Sauce | Pepper & Brandy Sauce
Portuguese Peri-Peri Sauce | Sriracha Mayo | Napolitana Sauce

SWEET SELECTION

Chocolate Fountain served with Marshmallows and an array of Fresh Parisienne Fruit

This menu is available Monday to Saturday | Tables will be available 30 minutes prior to booking time for décor purposes

Full prepayment and final numbers are required at least 48 hours prior to the function to secure your booking

Please note that all menus and prices are subject to change without prior notice

Irene Farm does not provide any décor | Irene Farm does not split bills