



IRENE FARM BRAAI MENU

R350.00 per person | Minimum 30 People
Children under 5 eat free | Ages 6-11 half price

Garlic and cheese bread

‘FROM THE COALS’

Barbecue marinated beef steaks
Honey and pineapple marinated Pork rashers
Tandoori spiced and marinated chicken breast fillets
Locally sourced farm style boerewors basted with sweet chilli sauce

(Add lamb braai chops for R45.00 extra per person)

Glazed Beetroot & Onion Salad
Greek salad with a selection of dressings
Potato salad with egg, bound with herb mayonnaise
Traditional carrot and pineapple salad with raisins and toasted almonds

Honey & cinnamon baked butternut
Creamy garlic and herb potato bake glazed with mozzarella cheese
‘Irene Farms’ own ground maize meal porridge and traditional spicy chakalaka sauce

Cape brandy pudding with vanilla enhanced custard
Dark chocolate mousse studded with white chocolate shards
Pavlova’s with sweetened cream, seasonal fruits and berry compote

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