



CHEF'S CHOICE BRAAI MENU

R 295

per person

THE BRAAI

South African **boerewors**

| confit tomato chutney

Aged **beef sirloin** | rosemary

| green peppercorn sauce

Marinated **chicken** | lemon yoghurt

| thyme gravy | lemon and peach stuffing

Grilled **line fish** | lemon and thyme crust

| citrus buerre blanc

Vegetable Skewer | mushroom | eggplant

| zucchini | lemon | olive oil (v)

Traditional putu **pap** | confit tomato chutney

| mustard roasted onions

Samp | beans

Curried baby **potato salad** | coriander

| scallion | chives

Coleslaw | sesame oil | capsicum |

Roasted **Beetroot** | olive oil | cumin seeds

Corn on the Cob | rock salt | butter

DESSERTS

Amarula malva pudding

| vanilla bean crème anglaise

Seasonal Cut fruit salad

Carrot cake | cream cheese

Chocolate brownie | honey comb

| white chocolate mousse

FROM OUR BAKERY

Freshly baked bread | Irene coleslaw

| baba-ganoush | compound butter

UPSIZE YOUR MENU

Add a **Lamb Spit Braai** to this menu

@R3000.00 per spit

(Serves 30 guests per spit)

Add **Lamb Loin Chops** to this menu

@R75.00 per person

Add **Kassler Pork Chops** to this menu

@R75.00 per person

IMPORTANT NOTICE

Please note that while every effort is made to use fresh ingredients in the preparation of food and beverages served on these premises, food, and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats, served may contain permitted artificial colourants, flavourants and preservatives. In addition, certain food have been packaged and prepared on premises in which nuts may be present.

Non-Halaal and non-Kosher foods are also prepared and served on the premises.

* Terms and Conditions Apply

* Content is subject to change without prior notice

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