



South African Live Braai Night @ The Farm

R800 per person | Minimum 50 People

Children under 2 eat free | Children under 12 half price

This menu includes live elements subject to venue setup and weather conditions

Traditional Braai Breads & Salads

Fresh bread rolls with garlic butter glaze | Olive loaf
Build your own salad bar | Carrot & pineapple salad | Beetroot, butternut & biltong salad
Potato, egg & mayo salad | Spicy three bean salad | Traditional Koringslaai

Braai Style Seafood

Prawn curry cooked over an open flame with sambals and jasmine rice
Skottle seared line fish with sweet leeks, sun dried tomato, nuts and flambeed banana

Spit Braai

Mint marinated lamb carved hot from the rotisserie

From the Coals

Portuguese style chicken sosaties
Farm style boerewors kebabs with sweet chilli glaze
Sticky loin ribs basted with homemade sticky barbecue sauce
Rudi's mustard crusted rump with black pepper and rough salt

Potjie Pots

Cheesy chakalaka pap tart | Ratatouille style Vegetable potjie | Vegetable skewers |
Flame grilled lemon & herb corn on the cob

Desserts

Traditional milk tart | Amarula sago pudding | Chocolate fountain
Peppermint crisp tart | Cape Malay brandy pudding with salted caramel
Fruit Kebabs with Farm Fresh Irene Cream