



HERITAGE DAY PLATED BRAAI MENU

R300.00 per person

Children under 2 eat free | Children under 12 half price

Bookings essential – served 12pm to 3pm

SALADS & HOT SELECTION

(Eat as much as you like – self service)

Freshly baked bread rolls

Glazed Beetroot & Onion Salad

Greek salad with a selection of dressings

Potato salad with egg, bound with herb mayonnaise

Honey & cinnamon toasted carrots

Pap tart layered with corn, cheese & chakalaka

FROM THE COALS

(Includes one of each selection per person – order taken by waiter / waiter service)

Barbecue marinated beef sosatie RDW

Tandoori spiced and marinated chicken leg quarter

Farm style boerewors basted with sweet chilli sauce 100g

DESSERTS

(Includes one of each selection per person – waiter service)

Jelly & Custard Jam Jars

Traditional milk tart dusted with cinnamon

Fresh fruit salad with thick Irene Farm Fresh Cream

HOW DOES IT WORK?

- Your order is placed, and the chefs will braai your meat when they receive the order.
- Your waiter will inform you when your meat is ready. You may then proceed to dish up salads and sides from the buffet.
- Your meat is delivered to your table, fresh from the coals.
- You may eat as much as you like from the buffet, however, please note that meat is topped up at an additional charge.
- Top up your meat for R200 and receive another sosatie, chicken leg quarter and 100g boerewors.
- Let your waiter know when you are ready for desserts, and they will collect from the kitchen. There is no top up option for desserts.