



## **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 Sunday*  
*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*