

# AVIANTO

Let's  
Celebrate

## BRAAI MENU

### SALADS & SIDES

CHEESY GARLIC BREAD

CITRUS & BEET SALAD

With hints of Cumin & Spring Onion

CRUNCHY COLESLAW

FRESH GARDEN SALAD

PINEAPPLE, CUCUMBER, TOMATO & ONION SALSA

CRISPY SALT & PEPPER SMASHED NEW POTATOES

With a Garlic Aioli & Chive infused Sour Cream

.

### OFF THE BRAAI

PERI-PERI CHICKEN-WING SKEWERS

TRADITIONAL LEMON-DRENCHED BOEREWORS

RUMP SOSATIE IN RED WINE MARINADE

VEGETABLE POTJIE

GRILLED SWEET POTATO ROUNDS

With a Honey Mustard Dressing

SAVOURY PAP 'TERTJIES'

Gratinated with Feta & Cheddar cheese served with a home-made Chakalaka

BUTTERED CORN ON THE COB (IN FOIL)

ROASTED LEMON & GINGER BUTTERNUT WEDGES

CONTINUED...

# AVIANTO

## DESSERTS

DEEP FRIED MILK TART SPRING-ROLLS

Dusted in Cinnamon Sugar

KOEKSISTERS

TRIFLE CUPS

FRESH FRUIT SALAD LACED

With a spicy dressing



375 pp

SUGGESTED VENUES

Wine Cellar, BOMA & Oak Room, River Room, Fireside Room

MIN GUEST NUMBERS

15 pax

