

AVIANTO

Let's
Celebrate

BRAAI MENU

BREADS

FRESHLY BAKED BREAD ROLLS, FOCCACIA
& BREAD STICKS WITH BUTTER

.

SALADS & SIDES

CITRUS & BEET SALAD

With hints of Cumin & Spring Onion

APPLE & VEG CABBAGE SALAD

Served with Honey & Soy Dressing

PINEAPPLE, CUCUMBER, TOMATO & ONION SALSA

CRISPY SALT & PEPPER SMASHED NEW POTATOES

With a Garlic Aioli & Chive infused Sour Cream

PANZENELLA SALAD

.

OFF THE BRAAI

TRADITIONAL BEER BATTERED HAKE

PERI-PERI CHICKEN DRUMSTICKS

TRADITIONAL LEMON-DRENCHED BOEREWORS

RUMP SOSATIE IN RED WINE MARINADE

SPINACH & RICOTTA CANNELLONI

GRILLED SWEET POTATO ROUNDS

With a Honey Mustard Dressing

CONTINUED...

AVIANTO

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

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DESSERTS

DEEP FRIED MILK TART SPRING-ROLLS

Dusted in Cinnamon Sugar

KOEKSISTERS

INDIVIDUAL PEANUT BUTTER CHEESECAKE

FRESH FRUIT SALAD LACED

With a spicy dressing



450 pp

SUGGESTED VENUES

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

MIN GUEST NUMBERS

20 pax



ADDITIONAL

LAMB SHOULDER CHOPS MARINATED IN LEMON & THYME

Subcharge of 130 pp