



AVIANTO

## BRAAI MENU

495 PER PERSON



LET'S

*Celebrate*

### FRESHLY BAKED BREADS

BREAD ROLLS, FOCCACIA & BREAD STICKS WITH BUTTER

### SALADS & SIDES

#### CITRUS & BEET SALAD

Comes with Hints of Cumin & Spring Onion

#### APPLE, CABBAGE, CARROT AND CRANBERRY COLESLAW SALAD

Served with Honey & Soy Dressing

#### PINEAPPLE, CUCUMBER, TOMATO & ONION SALSA

#### CRISPY SALT & PEPPER SMASHED NEW POTATOES

Comes with a Garlic Aioli & Chive Infused Sour Cream

#### GREEK SALAD

### FROM THE BRAAI

HAKE EN PAPILOTE WITH HERBED BUTTER, TOMATO & LEMON

PERI-PERI CHICKEN DRUMSTICKS

THIN BOEREWORS PINWHEELS WITH ONION MARMALADE

SIRLOIN STEAKS IN A RED WINE MARINADE

LAMB SHOULDER CHOPS MARINATED IN LEMON & THYME\*

MUSHROOM, SPINACH, AND RICOTTA LASAGNE

ROAST SWEET POTATO WEDGES WITH MUSTARD AND HONEY BUTTER

TRADITIONAL PAP SERVED WITH CHAKALAKA TOMATO BREDIE

Gratinated with Feta & Cheddar Cheese Served with a Home-Made Chakalaka

BUTTERED CORN ON THE COB

ROASTED LEMON & GINGER BUTTERNUT WEDGES

### DESSERTS

DEEP FRIED MILK TART SPRING-ROLLS DUSTED IN CINNAMON SUGAR

KOEKSISTERS

INDIVIDUAL PEANUT BUTTER CHEESECAKE

FRESH FRUIT SALAD LACED WITH A SPICY DRESSING

\*Additional Surcharge of 120 per person for Lamb Shoulder Chops Marinated in Lemon and Thyme.