



Special Events Plated Menu

Starters

Traditional South African Biltong Soup served with slices of fresh Ciabatta R40

Spinach and ricotta ravioli with a nutmeg butter, topped with pecorino shavings and fresh coriander R40

Smoked Salmon terrine served with petit herbed salad and caper dressing R65

Duo of Game Carpaccio served with melon balls and sesame oil and rocket R75

Mains

Mediterranean flavoured pasta with roast tomatoes, butternut, olives and Danish feta cheese R65

Beef (200gr) wellington served with honey roasted sweet potato, broccoli and a red wine jus R130

Hassel back chicken breast stuffed with a smoked mozzarella and tomato served with basil infused Tagliatelle R95

Orange glazed pork belly accompanied by garlic roasted fanned potatoes, served with steamed vegetables R125

Red Wine slow roasted Lamb Shank served with beetroot and potato mash and fine beans R145



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Dessert

Duo of white and dark chocolate mousse served with black cherry ice cream R50

Banana and salty caramel spring rolls served with vanilla whipped cream R35

Poached pear served with a spice root ice cream R40

American apple crumble pie with vanilla custard R30

Africanos' Famous Chocolate Brownies served with Espresso Ice Cream R40

Drinks

Coffee and Tea Station R10pp

Jug of Juice R40

Welcome Drink Options

Signature Lemon Syrup R10 per drink

Orange Juice with Grenadine R10 per drink

Homemade Gingerbeer R10 per drink

Strawberry Daiquiri (Alcoholic R17 per drink OR Non-Alcoholic R10 per drink)

Africanos Sunset (Pineapple, Peach, Apple Sours, Southern Comfort)

(Alcoholic R20 per drink OR Non-Alcoholic R13 per drink)

- Refer to our wine menu for a wide selection from the Cape Winelands
- Alternatively you are allowed to bring in your own table wine @ R20/bottle

(maximum 3 bottles per table of 10)

Tea Station

