

# Braai Menu 2018

R 365.00 per person

# Salads (Choose any three)

5 herb pasta (Tossed in freshly picked organic herbs from the farm)

#### Caprese Salad

(Italian salad, made of sliced fresh mozzarella, tomatoes, and sweet basil, seasoned with salt and olive oil)

# Classy Creamy Coleslaw

(A tangle of cabbage and carrot dressed with a balance of tangy mustard, mayonnaise, and sour cream)

## Carrot and Grilled Pineapple

(Roasted Carrots and Pineapple with Warm Brown Butter Sage Vinaigrette)

#### Classic creamy potato salad

(A welcome addition to any barbecue, lunch, or picnic)

#### Organic Green Garden Salad

(Tender and delicious baby greens mixed with the robust flavour of hand-selected herbs)

#### Traditional South African Chakalaka

(A braai feels incomplete without one of our nation's most beloved sides)



# Salads continued

Beetroot & Feta in balsamic reduction (This salad has the perfect balance of sweet and salty from the beetroot and feta cheese)

Roasted Butternut, Peppadews & Basil

Spinach, Aubergine & Chicken Liver Salad

Grilled corn on the cob with a fresh basil pesto

Watermelon & Feta with toasted Pumpkin seeds

Marinated Red Onion, Granadilla & Parmesan Salad (Seasonal)

Beans, Avocado, Roasted Corn, Cherry Tomato, Coriander (Seasonal)



## **Starters**

(Choose any two from the list below)

Sticky Pork Riblets
Shrimp & Avo cocktail
Vegetarian Pate with Melba Toast
Fish Bites served with Tartar Sauce
Trio of Samosas with a Coriander & Chilli Dip
Thick Winter Broth of the day with assorted bread rolls
Light Summer Soup of the day with assorted bread rolls
Honey Drizzled Sticky Chicken Wings with Sesame Seeds

# On the Braai

(Choose any three)

Kudu Potjie

Mozambique peri peri chicken

Breast of Lamb with Rosemary

Lemon & Herb Chicken Skewers

Suidwes Boerewors with caramelised onions

Traditional Oxtail Potjie (Additional R 25.00 pp)

Lemongrass Skewered Kingklip with Red Onions

BBQ glazed beef Brisket Strips with Pepperdew sauce

Pork Ribs Tossed in a Coriander sauce with Onion Rings

Prime Grass Fed Rump Steak Marinated in a Soya Ginger



# **Starches**

(Choose any two)

Pap Tart
Grilled Polenta
Jacket Potatoes
Char Grilled Corn on the Cob
Fried rice with mixed peppers and parsley
Organic Baby potatoes sautéed in parsley & garlic butter

# **Hot Vegetables**

(Choose any two)

Baby Carrots
Roast Butternut
Creamed Spinach
Ginger and garlic marrow
Roasted Organic Sweet Potato's
Fresh Garden Peas with mint sauce



#### **Desserts**

(Choose any two)

Fresh Fruit Salad

Mango Ice cream

Traditional Milk Tart

Cape Brandy pudding

White Chocolate Mousse

Date & Rice Crispies on a bed of Vanilla Ice Cream

Home Made Chocolate Brownies in Vanilla Ice Cream

## **Extras**

Additional Starter (R 40.00 pp)
Additional Main (R 55.00 pp)
Additional Dessert (R 45.00 pp)
Welcome punch (Alcoholic and non-Alcoholic)
R 25.00 pp

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