

OFF *The* MENU

FOOD & WINE EMPORIUM

Private Dinner Menu

SET MENU 1

R315 PP

STARTERS

Spiced Carrot Soup

Preserved Lemon, Creme Fraiche OR

Tomato Flatbread

Micro Mozzarella, Caper, Roasted Tomato OR

Black Angus Meatballs

Truffle, Braised Leek

MAINS

Slow-Roasted Baby Chicken

Thyme, Oregano, Sumo Chips OR

Slow-Cooked Brisket

Grapes, Beef Marrow Brulé OR

Penne Arrabiata

Tomato Sauce, Fresh Cherry Tomatoes, Garlic, Chilli, Parsley

DESSERTS

Mohalla Custard Tart

Halva Ice Cream, Slow Cooked Pear, Tahini OR

Artisan Cheese Plate

Pickles, Preserves, Crisp Flatbread

SET MENU 2

R350 PP

STARTERS

Fried Calamari

Sweet Peppers OR

Beetroot

Red Beets, Mandarin, Hazelnuts, Yoghurt, Balsamic OR

Three Beef Sausage Flatbread

Pepperoncini, Caramelised Onion, Mushroom

MAINS

Braised Lamb Pappardelle

Handmade Egg Pasta, Pecorino OR

Spaghetti Carbonara

Crispy Pancetta, Egg Yolk, Black Pepper OR

Gnocchi Mushrooms

Wild Mushroom, Parmesan, Sage, Alfredo Sauce

DESSERTS

Flourless Chocolate Cake

Hazelnut Ice Cream, Candied Nuts, Meringue OR

Artisan Cheese Plate

Pickles, Preserves, Crisp Flatbread

SET MENU 3

R420 PP

STARTERS

Black Angus Carpaccio

Gherkin, Capers, Anchovy Aioli OR

Prawns

Rosemary, Harissa, Lemon, Olive Oil OR

Spiced Carrot Soup

Preserved Lemon, Creme Fraiche

MAINS

Beef Rib Eye

Bordelaise, Cippolini Onions, Dressed Rocket, Sumo Chips OR

Grilled Spanish Octopus

Black Garlic, Labneh, Fingerling Chips, Salsa Roja, Cilantro OR

Gnocchi Mushrooms

Wild Mushroom, Parmesan, Sage, Alfredo Sauce

DESSERTS

Espresso Creme Brulee

Hazelnut Ice Cream, Candied Nuts, Meringue OR

Artisan Cheese Plate

Pickles, Preserves, Crisp Flatbread

5 COURSE MENU

R475 PP

Spiced Carrot Soup

Preserved Lemon, Creme Fraiche

Tomato Flatbread

Micro Mozzarella, Caper, Roasted Tomato

Grilled Octopus

Sundried Tomato Tapenade

Slow-Cooked Brisket

Grapes, Beef Marrow Brulee

Flourless Chocolate Cake

Hazelnut Ice Cream, Candied Nuts, Meringue

WINE PAIRED MENU

R600

OTM CHENIN BLANC

Vine - Ripened Tomatoes

Barrel Aged Feta, Pickled Olives

WILD HOUSE GRANCHE ROSÉ

Fried Calamari

Sweet Peppers

OTM SHIRAZ

Black Angus Carpaccio

Gherkin, Capers, Anchovy Aioli

JACOB VINEYARDS CABERNET SAUVIGNON

Pulled Lamb Flatbread

Labneh, Caramelised Onion

RUDERA NOBLE LATE HARVEST

Mohalla Custard Tart

Halva Ice Cream, Slow Cooked Pear, Tahini

Private Dinner Menu

FLYING SNACK MENU

R375 PP

Sun-Dried Tomato Arancini

Basil Aioli

Braised Lamb Flatbread

Labneh, Za'atar

Bruschetta

Prosciutto, Spiced Pear, Mustard

Grilled Octopus Skewer

Lemon Harissa Mayo

Beef Brisket Flatbread

Chimichurri, Pickled Red Onion

Prawn Vietnamese Spring Rolls

Peanut Chilli Sauce

Black Angus Meatballs

Truffle Emulsion

Beet & Goats Cheese Tartlets

Candied Walnuts

BUFFET 1

R450 PP

COLD & SALADS

Artisan Breads & Flatbreads

Red Pepper Feta Dip, Extra Virgin Olive Oil, Cultured Maldon Butter, Balsamic Vinegar

Angus Tagliata

Rib Eye, Confit Heirloom Tomatoes, Parmigiano Reggiano

Grilled Octopus Caesar Salad

Baby Romaine, Anchovy Dressing, Parmesan Croutons

Spiced Carrots

Za'atar, Whipped Chevre, Baby Spinach, Sprouted Chickpeas, Chermoula

HOT BUFFET

Crispy Pork Belly

Sesame Teriyaki Pak Choy, Soba Noodles, Toasted Sesame

Beef Cheek Bourguignon

Pearl Onions, Shiitake Mushrooms

Chicken Parmigiana

Pomodoro, Mozzarella, Parmesan, Basil

Penne Alfredo

Wild Mushroom, Truffle, Sage

Ratatouille

Red Wine Braised Vegetables, Gremolata

DESSERT

Nutella Cheesecake

Cocoa Nib Tuille

Artisan Cheese Boards

Pickles, Preserves, Crisp Flatbread

BUFFET 2

R650 PP

SALADS & FINGER FOODS

Lamb Koftas

Tzatziki, Pickled Red Onion, Flatbreads

Fior Di Latte

Heirloom Tomatoes, Basil, Olives

Grilled Prawn Orzo

Crispy Chorizo, Sundried Tomatoes, Chervil

Confit Duck Springrolls

5 Spice, Sesame Plum Sauce

Medditeranean Plate

Moutabal, Marinated Artichoke, Halloumi, Pomegranate

HOT BUFFET & CARVERY

32-Day Aged Beef Sirloin

Chimichurri, Peppercorn Cream, Tempura Onion Rings

Yoghurt Harissa Roast Baby Chicken

Onion & Cumin Stuffing

Moussaka

Spiced Lamb, Aubergine, Courgettes, Ricotta Bechamel

Gnocchi

Wild Mushroom, Truffle, Sage

Parmesan Hasselback Potatoes

Thyme Butter

Miso Charred Pumpkin

Chevre, Toasted Pumpkin Seeds

DESSERT

Dark Chocolate Brownies

Espresso Mascarpone Cream

Strawberries & Cream

Sablè Breton, Sparkling Wine Jelly

Artisan Cheese Boards

Pickles, Preserves, Crisp Flatbread

PORT ELIZABETH

The Elvee, 277 Main Road, Walmer, 6065, Port Elizabeth, South Africa

OFF *The* MENU
FOOD & WINE EMPORIUM

ST. FRANCIS BAY

The Village Shopping Centre, Lyme & St. Francis Village, St. Francis Bay