

gingergrape

food & events

Braai Menu

Braai Starters

Peri-Peri Chicken Liver with Crusty Bread

Sizzling Spicy Chorizo with Olives

Creamy Garlic Mussels with Crusty Bread

Braai Mains

Hot from the Braai

Greek Marinated Double Chop Lamb Racks, Stuffed with Haloumi & Mint and served with Refreshing Tzatziki

Tender Ostrich Steaks, Simply Finished with Chilli Butter

Thai Boneless Chicken Thigh Sosaties on Lemongrass Skewers

Corn on the Cob brushed with Smoked Butter

Black Mushroom & Blue Cheese Sandwiches

Braai Accompaniments

Sliced Danish Feta & Cucumber with Lashings of Olive Tapenade

Fresh Seasonal Tomatoes tossed in Basil Pesto with Chunks of Fresh Avocado and Pickled Red Onion

Tangy Asian Slaw with Toasted Cashews and Wasabi Mayonnaise

Fresh Cooked Beetroot with a Horseradish Cream Dressing

Baked Baby Potatoes tossed in Olive Oil & Maldon Sea Salt served with Chive Crème Fraîche

Sliced Wood Fire Baked Artisan Bread with Butter

Braai Dessert Selection

Malva Pudding with Custard

Banoffee Pie

Amarula Tiramisu

Bake Apple Paella Pie with Fresh Cream

Classic Trifle