

VIVAT BACCHUS

A Taste Of South Africa

Braai Feasting Menu

Served feasting style, for guests to share!
70 per person

Biltong | Dröewors | Olives

Starters

Lekker Chicken Sosaties
Apricots

Mussel Potjie
Cape Malay sauce

Mushroom Frikadelle (VE)
Chakalaka

Mains

Farmhouse Beef Sausage

Vegetable Potjiekos (ve)

Bone In Ribeye

Line Fish
Apricot and chilli glaze

Peri Peri Chicken Flattie

Beetroot Salad | Soetpatats | Carrot Slaw
Monkey Gland Sauce | Chakalaka

Desserts

Peppermint Crisp Tart
Coconut biscuit

Malva Pudding
Custard

Almond and Apricot Cake (ve)
Apricot Compote

Please inform your waiter if you have a food allergy or intolerance before you order your meal. As we work with nuts there may be traces through all our dishes. The food standards agency recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done. Burgers cooked rare and medium rare carry a higher risk of food poisoning. Unlike a steak, a burger needs to be cooked throughout to reduce that risk. We have to recommend that all burgers are cooked well done. A discretionary 12.5% service charge will be added to your bill.