

## SOUPS

Seasonal Soup with Freshly Baked Bread  
(gluten free seed bread add R30 per order it's vegan too!)

## SALADS

We love our salads, they are bold, colourful, bursting with flavour, extraordinary and unlike anything you have ever tasted. Portions are generous and a few examples will be.

### **Mexican 'Taco' Salad w homemade Sriracha Dressing**

red & green cabbage, fire roasted peppers, corn, black beans, pickled red onions & coriander & toasted gluten-free breadcrumbs.

(vv, v & gf)

### **Persian Roasted Cauliflower Salad w Herbs, Pomegranate & Toasted Almonds**

roasted cauliflower in our own Persian spice mix served with a mixture of fresh herbs including, mint, Italian parsley, dill, coriander, crispy fresh pomegranate seeds and the most divine pomegranate molasses dressing all topped with toasted flaked almonds.

(vv, v & gf)

### **Spring Greens Salad with Toasted Hazelnuts and Orange Blossom Dressing**

crunchy vegetables are blanched and refreshed to keep their beautiful colour and texture, think mange tout, asparagus, fine green beans, fresh peas, fresh podded broad beans and whatever other greens we can get our hands on. We love the combination of toasted hazelnuts with orange blossom.

(vv, v & gf)

### **Za'tar Roasted Chicken Salad with Oak Smoked Hummus, Israeli Pearled Couscous & Preserved Lemon Dressing**

we love the smoky flavours of this salad. Every ingredient is made by us fresh in the studio, we love the colourful authentic couscous from Israel and our own preserved lemons make the dressing zing!

Shared food taste better. We love the concept of sharing plates or platters, please see below for example of our platters. These platters will change with the seasons!

## SHARING PLATTERS

**Build your own Bruschetta**  
**4/5 topping**  
**Homemade Ricotta**

**Trout Pate  
Freshly Baked Rye Bread  
Gin & Tonic Cucumbers**

**Beef Chilli Con Carne Platter  
Brown Rice  
The Best Guacamole  
Homemade Sriracha Sour Cream**

**Vegan Smokey Bean Chilli  
Santa Anna Taco's  
The Best Guacamole  
Heirloom Tomato Salsa**

The below are menus of food that I will deliver at your house just in time of the event. All food will be cooked and ready to serve. Some items might need a gentle warm through in or on the oven before serving.

#### 2 COURSE MENU

#### **VEGAN MENU OPTIONS**

Butternut Soup w Toasted Coriander & Coconut Sambal  
Cauliflower & Potato Coconut Curry  
Jasmine Rice

#### **VEGETARIAN MENU OPTIONS**

Asparagus Salad w Cheddar Brûlées  
Wild Garlic Quinoa Cakes w Romesco Sauce  
BBQ Sweetcorn Slaw

#### **MEAT OPTIONS**

Karoo 8-hour Lamb Shoulder  
Salsa Verde  
New Baby Potatoes Hasselbacks

#### **Private Dining**

R850pp

4/5 course menu

includes wine pairing