



BRAAI MENU

Starters

Roasted vegetable soup
Homemade garlic loaf
Waldorf salad
Caramelized onion quiche

Mains

Meat Dishes

Curried chicken kebabs
Sirloin steak with fruit chutney
marinade

Traditional South African boerewors

Vegetable Dishes

Honey glazed carrots
Rosemary roast potatoes
Spicy mushroom stir-fry
Roasted butternut with fresh herbs

Dessert

South African apricot malva pudding
with a vanilla crème anglaise

2 COURSE R280 P/PERSON 3 COURSES R350 P/PERSON

BOOKINGS ESSENTIAL

Tel: 044 533 6106 | Email: redbourne@lionroars.com



SEAFOOD BRAAI MENU

Starters

Roasted vegetable soup
Homemade garlic loaf
Waldorf salad
Caramelized onion quiche

Mains

Fish Dish

Yellowtail fillet in banana leaves

Seafood Dish

Calamari, mussel and prawn potjie

Meat Dishes

Traditional South African boerewors

Vegetable Dishes

Honey glazed carrots
Rosemary roast potatoes
Spicy mushroom stir-fry
Roasted butternut with fresh herbs

Dessert

South African apricot malva pudding with
a vanilla crème anglaise

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