



## Selector Menu

Please select a plated menu - 1 item per course

### Starters

Game paté	R63		
Game paté with apple, butternut and date chutney		Crispy duck salad	R70
		Strips of crispy duck served with garden salad and a honey, soy and sesame dressing	
Duck	R63		
Duck mousse served with toasted brioche, crispy duck crackling and a petit apple salad		Smoked crocodile	R75
		Smoked crocodile served with a herb salad and paw-paw and chilli chutney	
Trio of salmon	R63		
Platter of cold and hot smoked, as well as gravadlax with pickled cucumber ribbons and a caper dressing		Smoked trout	R65
		Fillet of smoked trout served with preserved lemon and a herb salad with a vinaigrette	
Ricotta tartlet	R58		
Mediterranean ricotta tartlet served on a crisp rocket and radicchio salad		Roasted Mediterranean vegetable terrine	R58
		Vegetables roasted with olive oil and served in a spicy tomato jelly	
Beef Carpaccio	R70		
Beef Carpaccio with French herbs and Dijon mustard and flaked with Parmesan cheese			

### Soups

Soups can only be ordered as an intermediate course and not as a starter

All soups R42

Minestrone	Roasted apple and pumpkin
Roasted tomato and red pepper	Leek, garlic and bacon soup
Roasted butternut	Seafood chowder
Pork ball and vegetable	Chilled cucumber and dill
Chicken and baby corn soup	Chilled spicy tomato soup

### Sorbets and Granitas

All sorbets and granitas R22

Three melon sorbet infused with lemongrass	Naartjie and vodka sorbet
Green apple sorbet	Light pineapple granita
Lemon and white wine	Lemongrass and vodka

#### Terms and conditions:

Please note a surcharge may be applicable when selecting from this menu. Menu items are subject to availability and confirmation. Prices are subject to change without notice. All rates, unless otherwise stated, are inclusive of 14% value added tax and are quoted in South African Rands. Rates are valid in 2011. Estate and Spa guests need to be older than 14.



K I E V I T S K R O O N

## Main Courses

Please select one meat and one vegetarian option

### Beef and lamb

Beef Wellington R150  
Tender fillet of beef topped with a chicken liver pate and a mushroom duxelle served in crisp puff pastry and with a rich red wine sauce

Fillet of beef R145  
Grilled beef fillet served on a fondant potato with a red wine bordelaise sauce

or

Fillet of beef marinated in balsamic vinegar served with an onion marmalade and sweet chilli jam and a potato nest and a tomato and basil concassé

Rack of lamb R150  
Roast rack of lamb with a mustard herb crust served with ratatouille, red wine sauce and a fondant potato

### Poultry

Blackened chicken R105  
Breast of Cajun-style chicken oven roasted and served with a pineapple salsa on a sweet pepper salad

Baked chicken supreme R105  
Breast of chicken filled with sundried tomatoes, olives, mozzarella and basil set on soft polenta with a warm mustard sauce

Ostrich fillet R135  
Grilled ostrich fillet served on roasted wild mushrooms with crispy pancetta and peppers and served with port reduction

Supreme chicken R115  
Supreme chicken stuffed with peppadews and camembert and served with fondant potato with wild mushrooms and a spicy tomato sauce

### Seafood

Kingklip fillet R145  
Baked kingklip fillet with smoked salmon, spinach and a lime dressing

Kingklip supreme R135  
Roasted kingklip supreme on a butterbean, beetroot and fennel salad with an oyster mushroom cream

### Vegetarian

Stuffed peppers R72  
Peppers stuffed with a sundried tomato and mushroom risotto with a Neapolitan sauce

Tempura vegetable kebabs R72  
Crisp vegetables on a rosemary skewer deep-fried in tempura batter with a coriander and mint relish

Grilled halloumi R84  
Grilled halloumi served with avocado and tomato slices with a chilli sauce

Aubergine lasagne R82  
Lentils, chickpeas and tomato layered between grilled aubergine slices, gratinated with mozzarella cheese and a basil oil

Camembert frittata R78  
Mushroom, tomato and camembert frittata baked in pepper served on butternut mash

## Desserts

Crème brulée R58

Warm malva pudding served with a vanilla sauce R44

A trio chocolate marquise served with mixed berry compote R52

Amarula mousse served in a "potjie" R58

Brown bread parfait served with a duo of chocolate sauces R58

Chocolate truffle tart R50

Baked apple with cracked black pepper laced with a vanilla cream R52

Croissants bread and butter pudding flavoured with Cointreau R48



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## Braai Menus

### Standard Braai

R260 per person - minimum of 30 guests  
Residential surcharge R38 per person

#### Meats

Lamb cutlets  
Boerewors  
Prego chicken flatties  
Minute sirloin steaks

#### Salads and salad dressing

Greek salad  
Potato salad  
Spinach salad with crispy croutons  
Mushroom salad  
French dressing  
Olive oil  
Balsamic vinegar

#### Side dishes

Pap  
Tomato and onion sauce  
Grilled black garlic mushrooms  
Potato bake  
Vegetable "potjie"

#### Desserts

Chocolate mousse  
Crème caramel  
Pastry tray

### Superior Braai

R285 per person - minimum of 30 guests  
Residential surcharge R63 per person

#### Meats

Prego chicken kebabs  
Grilled BBQ fillet steaks  
Boerewors  
Lamb loin chops marinated in rosemary and garlic  
Venison "potjie"

#### Salads and salad dressing

Classic Greek salad  
Baby potato salad with crisp bacon bits and spring onions in French vinaigrette  
Tomato and mozzarella salad  
Pear and fig salad (when in season)  
Grilled mixed vegetables salad  
Pasta salad with black olive dressing  
Blue cheese dressing  
Olive oil

Balsamic vinegar  
Basil and garlic dressing  
Chilli lime dressing

Tomato and olive party loaf

#### Side dishes

Pap tart  
Tomato and onion sauce  
Grilled garlic mushrooms  
Vegetable "potjie"

#### Desserts

Coconut fruit salad with rum ice-cream  
Lemon cheesecake  
Pastry tray  
Malva pudding with custard



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### Deluxe Braai

R310 per person - minimum of 30 guests  
Residential surcharge R88 per person

#### Meats

Whole roast fillet  
Farm style sausage  
Grilled lamb loin cutlets  
Grilled Cajun chicken breast  
Ostrich steaks

Roasted tomato salad  
French dressing  
Olive oil  
Balsamic vinegar  
Ginger and soy dressing  
Basil and garlic dressing  
Thousand Island dressing

#### Breads

"Roosterkoek"  
Garlic and mozzarella loaves  
Braai breads

#### Side dishes

Pap  
Tomato and onion sauce  
Onions baked in foil  
Roasted potatoes  
Vegetable "potjie"

#### Salads and salad dressing

Green salad  
Stuffed mushroom salad  
Lamb salad with hummus dressing  
Roasted beetroot and onion salad  
Red lentil tabouli  
Bean and pasta salad with a cumin and coriander dressing

#### Desserts

Crème brûlée  
Chocolate truffle tart  
Lemon meringue pie  
Cape brandy pudding

### Spit Braai

R285 per person - minimum of 30 guests  
Residential surcharge R63 per person

#### Meats

Lamb or buttock of beef on the spit (when available)  
Chicken kebabs  
Vegetable potjie

Tomato and onion sauce  
Grilled black garlic mushrooms  
Roasted sweet corn

#### Salads and salad dressing

Garden salad  
Baby potato salad with crisp bacon bits and spring onions in French vinaigrette  
Tomato and mozzarella salad  
Carrot salad  
French dressing  
Olive oil  
Balsamic vinegar

#### Desserts

Chocolate mousse  
Fruit salad and cream  
Pastry tray

#### Braai extras

Kingklip wrapped in foil with shrimp and lemon butter R75  
Prawn teriyaki R65  
Mussel pot R42  
Whole roast yellowtail SQ

#### Side dishes

Pap



## Themed Menus

### "Potjie" evening

R260 per person - minimum of 30 guests  
Residential surcharge R38 per person

#### Potjies

Choose three of the following:

Venison potjie  
Oxtail  
Chicken  
Vegetable  
Ostrich  
"Waterblommetjie-bredie"  
Lamb shank

#### Salads

Classic Greek salad  
Baby potato salad with crispy bacon bits and spring onions in French vinaigrette

Tomato and mozzarella salad  
Grilled mixed vegetables salad  
Pot bread

#### Side dishes

Pap  
Rice  
Crisp rosemary potato wedges

#### Desserts

Milk tart  
Cape brandy pudding served with custard  
Koeksisters  
Apple crumble

### African evening

R300 per person - minimum of 30 guests  
Residential surcharge R78 per person

#### Meat and fish

Lamb loin chops with a ginger and port glaze  
Ostrich kebabs blackened in berbere  
Grilled fillet in mustard mayonnaise  
Chicken yassa  
Fillets of chicken marinated in lemon, paprika sesame paste and mustard  
Chicken kebabs in barbeque sauce  
Seared calamari in molasses, peanuts and chilli  
Grilled line fish with pineapple salsa

#### Salads

Mixed pepper salad  
Selection of mixed peppers, ground black pepper with salt and an olive oil dressing  
Grilled potato salad  
Baby potatoes grilled on a flat top with olives, sundried tomatoes and onion  
Roasted beetroot salad  
Mixed leave salad

#### Condiments

#### Breads and dips

Injera (Ethiopian flat bread)  
Beer bread  
Sesame seed bread  
Harrisa  
Dukkah  
Chickpea dip

#### Side dishes

Rice  
Pap and sauce  
Morogo  
Grilled skewered baby potatoes  
Roasted corn on the cob  
Caramelised butternut

#### Desserts

Toasted banana bread  
Malva pudding  
Koeksisters  
Fresh fruit platters  
Poached pears  
Peppered pineapple



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### Tuscan Menu

R285 per person - minimum of 30 guests

Residential surcharge R63 per person

**Selection of homemade breads including:**

Olive bread, walnut, sundried tomato rolls and Italian country bread and bread sticks  
Selection of butter, spreads, dips and crudités

Tomato tartletatin

Fresh garden salads

Garlic marinated roast fillet of beef

Whole line fish

**Dishes**

Marinated eggplant parmigiana  
Oven baked potato with leeks and olives  
Stuffed calamari in spicy tomato sause  
Chicken cacciatore  
Peppadew and marrow frittata

**Desserts**

Honey-nut rolls  
Almond citrus tart  
Chocolate ricotta tart  
Tiramisu  
Vanilla pannacotta



## Buffet Menus

### Buffet menu 1

R255 per person - minimum of 30 guests  
Residential surcharge R33 per person

#### Salads & starters

Pasta salad with black olive dressing  
Greek salad  
Misty mushroom salad  
Caramelised onion and potato salad  
Chicken pastrami  
Sliced hickory ham  
Smoked marlin  
Marinated mussels

#### Meat

Roast sirloin  
Roast leg of pork  
Horseradish and applesauce  
Red wine sauce  
Paprika chicken

Grilled line fish with a paw-paw salsa

#### Side dishes

Roast potatoes  
White rice  
Grilled mix vegetables  
Cauliflower cheese  
Ravioli in a blue cheese sauce

#### Desserts

Tropical fruit salad with coconut cream  
Black forest gateaux  
Pastry tray  
Blueberry cheesecake

#### Condiments

### Buffet menu 2

R295 per person - minimum of 30 guests  
Residential surcharge R73 per person

#### Salads & starters

Mixed leave salad  
German style potato salad  
Lemon, fennel and rocket salad  
Marinated mushroom salad  
Grilled eggplant and chickpea salad  
Roast rib of beef sliced  
Sliced pastrami  
Sliced gammon  
Smoked butterfish  
Oak smoked salmon  
Marinated mussels

#### Meat

Rosemary stuffed leg of lamb  
Roast mustard crusted topside  
Beef stroganoff  
Cajun chicken breast served with a mango and spring onion salsa

Kingklip and lemon pepper fish cakes served with a tangy lemon zest sauce

#### Side dishes

Potato croquettes  
Basmati rice  
Balsamic grilled vegetables  
Stuffed gem squash  
Tomatoes stuffed with a spinach risotto

#### Desserts

Cape brandy pudding served with warm custard  
Pastry tray  
Chocolate and vanilla Bavarian creams  
Strawberry mousse  
Lemon cheesecake

#### Condiments



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### Buffet menu 3

R350 per person - minimum of 30 guests  
Residential surcharge R128 per person

#### **Salads & starters**

Cherry tomato and mozzarella salad  
Roasted beetroot and onion salad  
Waldorf salad  
Grilled mixed vegetable salad  
Mixed green salad  
Sliced smoked chicken  
Parma ham and melon  
Ostrich and pistachio terrine  
Chicken and leek terrine  
Prawn tree  
Smoked trout fillets  
Peppered mackerel fillets

#### **Meats**

Roast rib of beef  
Roast kassler rib  
Roast venison leg  
Whole roast fillets

Cajun chicken served with a mango salsa  
Paella  
Grilled kingklip served with a lemon grass cream

#### **Side dishes**

Roast potatoes  
Brown rice  
Stuffed gem squash  
Broccoli with parmesan cheese  
Grilled mixed vegetables in balsamic vinegar

#### **Desserts**

Trio chocolate marquise  
Lemon cheesecake  
Crème brûlée  
Tiramisu  
Pastry tray  
Coffee and tea





## Breakfast Menus

### Buffet continental breakfast

R175 per person - minimum of 30 guests  
Residential surcharge R60 per person

#### **Pastry selection**

Muffins  
Pain au chocolate  
Almond turnovers  
Croissants

#### **Fruits, cereals and yoghurt**

Muesli trifles  
Selection of three cereals  
Selection of three seasonal fruits  
Fresh fruit display  
Stewed prunes  
Mixed fruit compote  
Plain yoghurt  
Fruit yoghurt

#### **Cold meats, cheeses and breads**

Sliced ham  
Sliced salami  
Slice smoked salmon  
Cheese platter with cream cheese  
Bread display with bagels and health breads

#### **Condiments**

Nut pieces, dried mango, banana chips, dried apple, raisins  
2 fruit coulis

#### **Tea and coffee**

### Plated breakfast function

R160 per person - minimum of 30 guests  
Residential surcharge R45 per person

Pastry selection basket on each table  
Muesli trifle and fruit platter at each seating  
Grilled kipper or poached haddock  
Bacon, mushrooms, pork sausage and scrambled eggs with chives served with grilled

tomato, potato rosti and white and brown toast  
Crumpets and flapjacks served with cream and strawberry jam  
Tea and coffee



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### Buffet breakfast menu

R225 per person - minimum of 30 guests  
Residential surcharge R110 per person

#### **Pastry selection**

Muffins  
Pain au chocolate  
Almond turnovers  
Croissants

#### **Fruits, cereals and yoghurt**

Muesli trifles  
Selection of three cereals  
Selection of three seasonal fruits  
Fresh fruit display  
Stewed prunes  
Mixed fruit compote  
Plain yoghurt  
Fruit yoghurt

#### **Cold meats, cheeses and breads**

Sliced ham  
Sliced salami  
Slice smoked salmon

Cheese platter with cream cheese  
Bread display with bagels and health breads

#### **Condiments**

Nut pieces, dried mango, banana chips, dried apple, raisins  
2 Fruit coulis  
Mango, apple, orange, sweet melon, fruit cocktail, pineapple, grape fruit, granadilla, peach iced tea

#### **Hot dishes**

Baked beans,  
Chicken livers, Hash browns  
Beef sausage  
Bacon, savoury mince  
Tomatoes  
Pork sausage  
Haddock  
Scramble eggs



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### Cocktail menu

Prices are per person per item  
A minimum order of eight items must be selected

#### Hot dishes

Deep fried calamari rings	R35
Crumbed fish goujons	R30
Deep fried tempura prawns	R35
Chicken satays with a spicy peanut dip	R32
Spinach and feta phyllo	R28
Savoury mini quiches	R28
Deep-fried camembert	R28
Tempura vegetable kebabs	R28
Mini beef kebabs	R32
Mini lamb kofta kebabs	R36
Mini samosas	R28

#### Cold dishes

Selection of sandwiches	R28
Smoked salmon parcels	R32
Brie, ham and cranberry rolls	R28
Assorted sweet tartlets	R26
Mini baguettes	R25
Canapé selection	R26
Mini Danish open sandwiches	R28
Knysna oysters (when available)	SQ
Sushi (when available)	SQ