

# BARRIQUE

## MENU 1

### Welcome drink

Alcoholic or Non alcoholic cocktail

### Starters

Selection of...

Our famous Flatbreads to the table for everyone to share with an assortment of toppings

### Main course – Harvest Bowls (served per person)

Sticky deep fried prawns – served with Basmati rice, in season vegetables, ginger and creamy mayo dressing

or

Crispy pork belly – served with egg noodles, in season vegetables, sweet pineapple and a honey/soy dressing

Or

Sirloin slices – served with homemade gnocchi, basil pesto, cherry tomatoes and parmesan shavings

\*Vegetarian options available on request

### Dessert

Rooibos Panna Cotta

Or

Strawberry blondies served with vanilla ice cream

Or

Fruit Sorbet

### R250 per person

10% Service charge will be appreciated

# BARRIQUE

## MENU 2

### On arrival

Stellenbosch Hills muscadell or Non alcoholic cocktail

### Starters

Salmon and Avocado salad

Or

Pulled pork samoosas

Or

Fried Calamari

### Main course

Sweet chilli Pork belly - crisped up in our pizza oven with sticky sweet chilli served with creamy mash and vegetables

Or

Fresh caught Linefish Al forno – baked to perfection in the pizza oven topped with grilled tomato and onions served with basmati rice and vegetables

Or

250g Italian Sirloin – grilled to perfection in our pizza oven with rosemary and olive oil served with rustic cut chips and vegetables

Or

Chicken Parmegiano – topped with Napolitano sauce, olives, pesto and mozzarella served with rustic cut chips and vegetables

\*Vegetarian options available on request

### Dessert

Old school Kahlua Don Pedro

Or

Crème Brulee – served with lavender cream

Or

Gooye Chocolate mudcake – served with vanilla ice cream

### R320 per person

10% Service charge will be appreciated

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## MENU 3 – works well for groups of 30 or more guests

### On arrival

Non alcoholic cocktail on arrival

Bruschettas with an assortment of toppings

Vegetable springrolls

### Buffet main course

Sirloin steak slices in mushroom sauce

Grilled chicken portions

Boerewors

Creamy potato bake

Chakalaka Polenta bake

Greek salad

Fruity Coleslaw

Curry pasta salad

Herb and feta pizza breads

### Dessert

Fruit salad served with sorbet

Or

Chocolate and cappucino mousse

### R350 per person

10% Gratuity will be added to the final bill