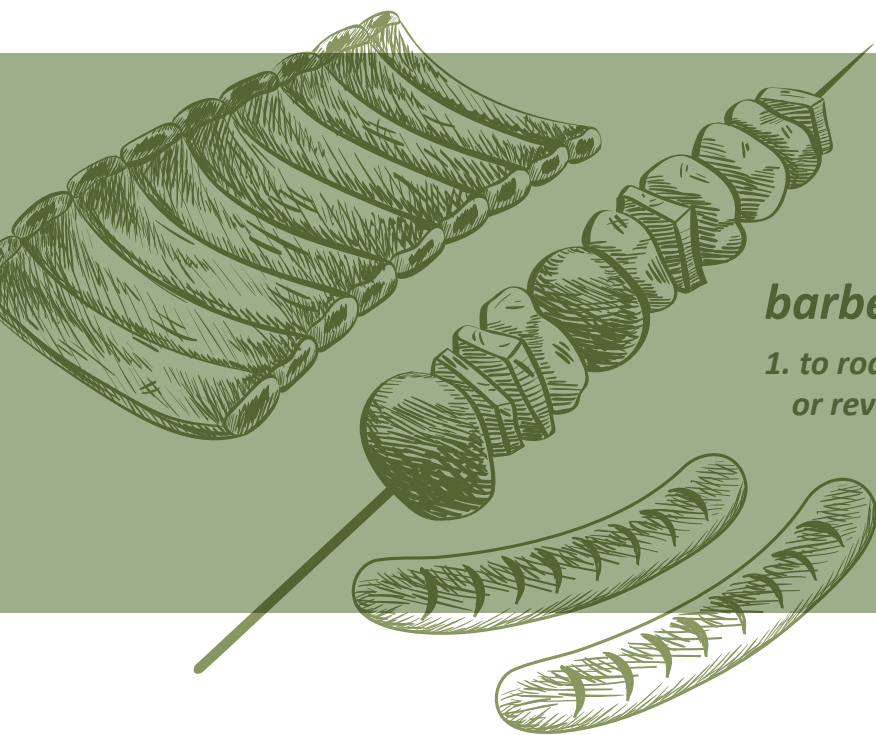


# BRAAI



*barbecue* /'bär-bi-, kyü/ — verb

1. to roast or broil (food, such as meat) on a rack or revolving spit over or before a source of heat

# TRADITIONAL *South African* braai

These typical South African braai menus are a sociable option and demonstrate part of our country's culture with flare and distinction.

## APPETIZERS ON THE TABLE

Biltong paté with toasted bruschetta  
Droëwors

## SALAD BUFFET

Curried fingerling potato salad	Heirloom tomato
Bacon	Mint
Cucumber	Feta cheese
Mustard vinaigrette baby spinach	Dijon emulsion
Sun-dried tomatoes	Green papaya and raisin coleslaw
Cashew nuts	Greek salad
Red onion	Traditional chakalaka
Watermelon	

## FROM THE COALS (Choice of four, select one item from each category)

### CHICKEN

Marinated spatchcock baby chickens  
(lemon and herb or peri-peri)  
Chicken and onion kebabs  
Mango barbeque chicken thighs

### PORK

Grilled honey mastered garlic pork chops  
Variant spiced pork-neck wheels  
BBQ Marinated pork ribs

### LAMB

Garlic and rosemary marinated lamb chops  
Pepper lamb kebabs

### FISH

Line fish braaied in foil with lemon butter  
sauce and capers  
Piquant peri-peri prawns in the shell (served  
with rice)  
Kingklip

### BEEF

Traditional boerewors  
Peppered sirloin steak  
Chakalaka spiced T-bone steak  
Thick Cajun rump steak carved into slivers

## ACCOMPANYING BUFFET DISH

Sweet potato fritters with caramel glaze  
Baked potatoes  
Herb sour cream  
Bacon  
Chives

Sweet potato fritters  
Blackened tamarind lime corn on a stick  
Traditional style pap with tomato and onion  
bredie

## DESSERT BUFFET

Malva pudding and Amarula custard  
Mini pecan pies  
Pineapple upside-down cake  
Cape brandy pudding  
Ice cream and fruit salad



**marinate** /'mer-ə-, nāt/ — verb

1. to coat or cover food with herbs, spices, etc. and let rest  
before cooking or serving

# TRADITIONAL *South African* spit braai

## MEAT FROM THE SPIT (Minimum of 50 people)

Karoo lamb basted with rosemary, garlic and lemon marinade  
Beef rump basted with paprika, mustard and cracked black pepper  
Suckling pork

## SPIT (Select one)

Red wine sauce  
Mushroom sauce  
Pepper sauce  
Apple sauce

## SALAD BUFFET

Buffalo mozzarella with roast pepper, cherry tomato and fresh basil salad drizzled with olive oil  
Parma ham and melon with sesame seeds and black pepper  
Herbed couscous tabbouleh  
Curried peach pasta

## ACCOMPANYING BUFFET DISH

Roasted skilpadjies  
Chicken, ostrich and fruit sosaties  
Grilled parmesan polenta cakes  
Baked potatoes with sour cream  
Mixed roasted seasonal vegetables  
Garlic bread

## DESSERT BUFFET

Malva pudding and Amarula custard  
Mini pecan pies  
Pineapple upside-down cake  
Cape brandy pudding  
Ice cream and fruit salad



**rotisserie** /rō-'tis-rē / — noun

1. a restaurant specialising in broiled and barbecued meats
2. an appliance fitted with a spit on which food is rotated before or over a source of heat

CSIR ICC