



SPITBRAAI PACKAGE

R450 PER PERSON

Drinks charged on consumption
Max. 200 guests, min. 40 guests
Terms and conditions apply.

MENU

ENTRÉE

Selection of Cape Malay samoosa's.

Spanakopita with natural yoghurt dip.

Peking duck spring rolls with sweet chilli dipping.

Toasted pita bread with a selection of dips.

Build-Your-Own Greek salad

Crisp lettuce, all the traditional toppings including shaved red onions, kalamata olives, creamy feta, sliced cucumber, garlic baked croutons and our house dressing.

Roast butternut and beetroot salad

Garden fresh rocket, tender roast butternut and beetroot, confit tomatoes, danish feta, homemade granola, balsamic reduction.

Traditional potato salad

South Africa's braai day favourite with gherkins and boiled egg mayonnaise.

Crunchy Coleslaw

Marinated cabbage, spanish onions and carrot in a light yoghurt mayo with plump raisons.

THE HEAVENLY DELIGHTS

Cape Malva pudding with warm Amarula cream sauce.

Cape style doughnuts in syrup and coconut dusting.

Chocolate Mozart cake.

Classic trifle with sweet cream and custard.

Chocolate eclairs filled with crème Chantilly.

FROM THE SPIT ROTISSERIE

Slow self-basting Karoo lamb with a minted smoked garlic rub.

Tender new potatoes with fresh Provencal herbs.

Braised Baby onions in the lamb drippings.

Buttered corn on the cob with chopped Peppadews.

Biltong infused pap with spicy Chakalaka relish.



BOOKINGS ESSENTIAL

Lloyd Brown: +27 (0)21 437 9763 | +27 (0)82 405 7823
eventsmanager@thebay.co.za
www.thebayhotel.com