

COAST TO COUNTRY

A true South African experience, celebrating the best from our coast and our country.

ON ARRIVAL

Glass of local red from our monthly wine partner.

SNACK

Crispy cheese, tomato and onion “Braai broodjies” served
warm, straight from the coals.
Beef boerewors bites.

SALADS AND SIDES

Charred buttered corn on the cob.
Butter lettuce, pine nuts and parmesan salad.
Fire baked sweet potato with honey and Maldon salt.

CHAR-GRILLED ON THE COALS

Ask your waiter about tonight's wine recommendations.

Thin and crispy Karoo lamb rib chops with traditional braai salt.
Fire grilled West Coast crayfish tail with garlic butter.
Chalmer Beef Fillet Medallion, with a hint of smoked rosemary
and a peppercorn sauce.

SOMETHING SWEET

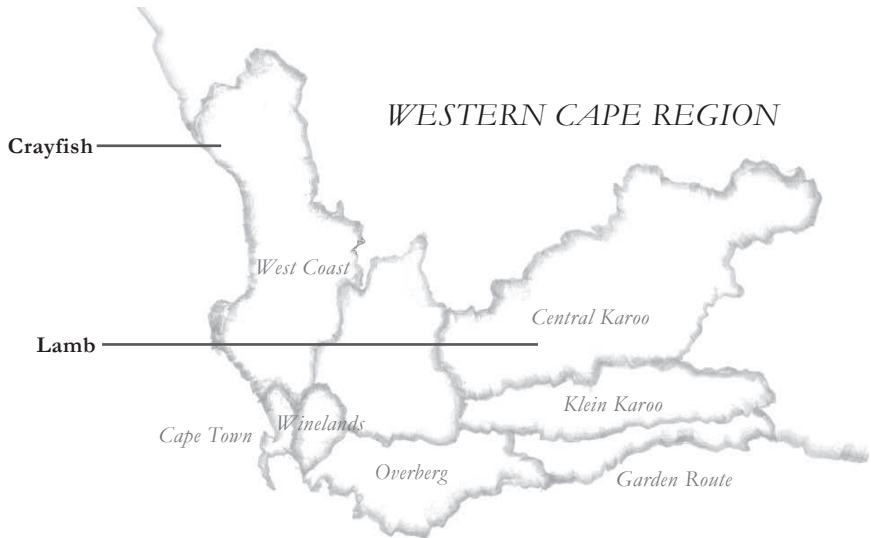
Peppermint Crisp Tart
Layers of silky peppermint cream, chocolate and biscuit crumble.
“Kondensmelk-koffie” and Koeksisters
Strong, small coffee complimented by condensed milk and Ouma Rooi's famous koeksisters.

R695 per person, R345 for children under 12

Wednesdays and Saturdays from 18:00

Book at reception or call +27 (021) 430 4444 | bookings@thebayhotel.com

PRODUCE MAP



PROUDLY USING:

Donkey Long Tong Braai Gear | Namibian Hard Wood

BRAAI ETIQUETTE:

1. You haven't been to a South African braai unless you leave smelling of fire.
2. Eating with your hands is totally ok - many even considered it a best practice.
3. Second helpings are the norm - make your way over to the fire and let the chef know what more you would like them to braai for you.

WHY A BRAAI?

A braai is much more than just a BBQ; it's a cultural tradition and a symbol of unity. On National Heritage Day (also known as National Braai Day), a meal shared from the braai acts as a symbol that encourages pride and togetherness, bringing people from all backgrounds together around the fire.

Living in a country with 11 official languages, a braai is a celebration of inclusivity, with each cultural group adding their own twist and tricks through marinades, sides and braai styles.

A braai is not just about food, but about community, culture and shared experiences, making it a cornerstone of South African identity.