



THE EATERY

— & WINE BAR —

THE EATERY PRIVATE EVENTS

The Eatery is available for Private events
(Minimum of 30 people, up to a maximum of 40 people indoors)
(Minimum of 20 people, up to a maximum of 40 people on the outdoors braai stoep)

2 COURSES R285 | 3 COURSES R350

STARTERS

Chilled tuscan style tomato soup with a truffle and basil foam

Melon, prosciutto, fior de latte and rocket

Mushroom risotto with a wild mushroom dust and parmesan crisp

Beetroot carpaccio with, cremazola, rocket and pumpkin seeds

Chicken liver parfait with apple chutney and toasted brioche

MAINS

Braised beef cheek served with creamy polenta, tenderstem and a natural jus

Linefish limone accompanied with seasonal vegetables, potato puree and creamy velouté

Roast shoulder of lamb served with garlic and rosemary roast potatoes, minted yogurt dressing, rich lam jus and seasonal vegetables

Roasted vegetable lasagne with a house salad (ask chef for alternate vegetarian dishes if required)

Pork belly with zucchini ribbons, minted peas, and creamy goats cheese and potato mash

Chicken roulade stuffed with bacon and brie with creamy mash, brown buttered cauliflower and fig and rocket salad, with mustard reduction

DESSERT

Star anise and orange pannacotta with a coconut caramel and almond crumb

Budino crème caramel

Limoncello cheesecake

Malva pudding and ice cream



THE EATERY
— & WINE BAR —

FAMILY ITALIAN INSPIRED GET TOGETHER DINING

R295 PER PERSON

TO GET GOING

Selection of pizzas and hand stretched Garlic Bread served with Dips

TO FILL UP

Mushroom risotto

Penne pasta with beef ragu

House garden salad

Chicken roulade stuffed with feta basil and tomato

TO FINISH OFF

Amazing grazing board with sweet treats to share

***FOR A MORE INFORMAL GET TOGETHER
ENQUIRE ABOUT OUR DELICIOUS
CANAPES, COCKTAILS AND GRAZING
BOARDS AND PIZZA PARTIES!***