



SIMBALI

LODGE & FUNCTION VENUE

MENU OPTIONS - BRONZE

BASIC HARVEST TABLE

Bread and spreads with various snacks

STARTERS

CHOOSE 1

- 3 cheese braai broodjie with caramelized onions & marinated heirloom tomatoe
- Charred zucchini carpaccio, fennel, toasted sunflower & black sesame seeds
 - BBQ corn & burnt onion with cauliflower puree & crispy tortellini

PROTEIN

CHOOSE 1

- Slow cooked whole beef shin in stout, onions & fire grilled young garlic.
 - Whole roasted lemon, garlic & garden herb chickens
- Fire cooked whole lamb served 1/4ed per table of at least 10-12 (additional costs may occur)

STARCH

CHOOSE 1

- Maize rice risotto
- Hasselback baked potatoes
- Rosemary roasted sweet potato, butternut & mondial potatoes
 - Mixed maize cakes with tomato & onion bredie

SIDES

CHOOSE 2

- Fire grilled seasonal vegetable salad with basil oil & young garlic
- 'Boer boontjies' - Beans cooked with onion, potato & black pepper. Finished with cultured cream & chives
 - Roasted butternut, beetroot & onion with whipped feta, greens & balsamic
 - Blanched & fire kissed green beans with sautéed onion, garlic & fresh lemon
 - Whole roasted beetroot with wild rocket, balsamic & grilled lemon
- Simbali Green salad - Mixture of green leaves, fresh pear & apple, blanched beans & peas with chive yoghurt dressing

DESSERT

CHOOSE 1

- 'Suurlemoen tert' - Lemon curd, mallow meringue, candied lemon, ponzu crumble, caramelised white chocolate, lemon oil
- Chocolate & caramel s'mores - torched mallow, chocolate, biscuit & caramel
 - Strawberries & cream set cheese cake