

Menu



VENTURESCAPES  
EVENTS

BBQ LUNCH MENU

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## BBQ LUNCH MENU

### CANAPE SELECTION | ANY CHOICE OF 3 CANAPES

#### VEGETARIAN

Cumin-roasted Carrot Hummus, Pickled Courgette on Bruschetta with Semi-dried Tomatoes  
Beetroot and Thyme Tarte Tatin with Goats Cheese Mousse  
Slow-Roast Tomato & Bocconcini Tartlet with Salsa Verde & Basil Mayo  
Spinach and Feta Spanakopita with Tzatziki  
Goat's Cheese Bon Bon and Avo Mousse Cone, topped with Roasted Black Sesame Seeds  
Caramelised Baby Onion Tartlet, with Parmesan & Thyme Dressing

#### BEEF

Seared Beef, Mushroom Custard on a Brioche Croute with Semi-Dried Tomato  
Shaved Beef Fillet on Thyme and Garlic Bruschetta with Truffle Mayo and Red Onion Marmalade  
Cured Beef Fillet Roll-Ups, with Miso Cream Cheese, Sesame & Cashew Nut Crust

#### CHICKEN

Zataar-spiced Chicken Skewer with Red Onion and Fennel Dip  
Crispy Kataifi, Quail Egg, White Bean & Roasted Garlic Hummus with Semi-Dried Tomato

#### FISH & SEAFOOD

Seared Tuna on a Wonton with Miso Cream, Fresh Cucumber & Pickled Ginger  
Prawn Mousse, Avocado, Edamame and Soy Dressing on Sesame Cracker  
Salmon Trout Tataki, Miso Mayo, Ponzu Gel and Fresh Radish on Crispy Wonton Pastry  
Smoked Trout on a Charcoal Buttermilk Blini with a Dill Crème Fraiche  
Prawn, Pineapple & Coriander Ceviche en Croute  
Seared Tuna on a Cauliflower Rosti, topped with Yuzu Mayo, Ponzu Gel and Apple Crisps



## **BBQ BUFFET LUNCHEON**

### **ON THE BRAAI | ANY CHOICE OF 3 PROTEINS**

Chargrilled Beef Fillet  
Garlic & Rosemary-infused Whole Sirloin Beef  
Lemon & Herb Chicken Sositias  
Traditional Grabouw Boerewors  
Sticky & Smokey Chicken Wings, served with Ranch Dressing  
Herb-Roasted Lamb Loin Chops  
Chilli & Ginger Prawn Skewers  
Lemon & Herb Grilled Line Fish  
Mushroom & Haloumi Skewers

All the above served with Salsa Verde, Garlic & Lemon Butter, Chermoula Yoghurt

### **SIDE DISHES | ANY CHOICE OF 4 SIDES**

Roasted Sweet Corn, Red Onion & Cauliflower Salad, with Baby Spinach and Pumpkin Seeds  
Quinoa Salad with Broccoli, Baby Pea, Feta & Wild Rocket, with an Harissa Dressing  
Grilled Baby Potato, with Crème Fraiche Salad, topped with Spring Onion and a Nutty Dukkah  
Fine Green Bean, Tenderstem Broccoli and Mange Tout Salad, with Baby Spinach, Orange Segments, Red Pepper, Sliced Radish, Goat's Cheese and Sunflower Seeds  
Chaat Masala Potatoes with Coriander and Tamarind  
Roast Aubergine, Courgette & Cranberry Salad  
Seasonal Summer Salad  
Roast Vegetable, Mixed Sprouts, Feta, Pumpkin Seeds & Baby Leaf Salad  
Traditional South African Pumpkin Fritters  
Herb & Parmesan Corn on the Cob | Done on the Braai  
Homemade Garlic Bread  
Artisan Fresh Breads with Herbed Butter

### **DESSERT | ANY CHOICE OF 4 DESSERT ITEMS**

Local Milk Tartlets with Cinnamon  
Cocktail Dark Chocolate & Hazelnut Ganache Tarts  
Decadent Chocolate Pecan Squares  
Lemon Tartlets with Meringue Dusting  
Traditional Cocktail Koeksusters  
Pasteis de Nata  
Homemade Vanilla Fudge

\*Please note that we are Strictly Halaal Certified



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