

Buitenverwachting Restaurant

Function Set Menu



Starter Selection

Vegetarian Antipasti

layered creamy feta-roasted peppers, mozzarella panna cotta, confit aubergine, garlic cream, rocket, pesto granite, bocconcini, aged balsamico, roasted baby tomato in olive jelly & pine kernel-parmesan short bread

Creamy Kohlrabi Soup

baked springbok – puff pastry pillows, romanesco espuma

Edgar's Caesar Salad with a Twist

pan-fried norwegian salmon, cos lettuce, soft boiled egg, white anchovies, parmesan, pancetta & croutons

Lemon Grass & Coriander scented Seafood Salad

cucumber, soya fried pak choi, sea lettuce-baby gem lettuce, pea shoots, ginger jelly, citrus- wasabi dressing, sesame chip, edame mousse & tempura

Pesto rolled Lamb, baked in Phyllo Pastry

set on butternut-goats cheese crème brûlée, rocket pesto, pancetta & rye bread chip, apricot-rosemary chutney

Broiled Beef Picanha Carpaccio

pressed vegetable terrine, button mushrooms in chive jelly, grilled artichoke-parmesan cream, parma wrapped grisini

Function Set Menu valid from 01st July 2016 till the 30th June 2017.

Pricing is subject to change throughout the year without prior notice.

Menu ingredients are subject to change without notice due to seasonality & availability.

We cannot be held responsible for any allergic food reactions.

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Main Course

Pan-fried & Puff Pastry baked Salmon Trout

saffron hollandaise, fennel brandade fillet potato, parsley puree, tenderstem broccoli with toasted almonds, orange tomato

Pan-fried Catch of the Day

fish jus, sepia-leek-thyme linguine, vegetable cannelloni, gremolatta fried calamari

Pan fried Duck Breast & Duck Leg Confit

red cabbage pirogge, roasted sweet corn puree, shiitake, gingered vichy carrot

Roasted Pork Belly with Crackling

own sauce, truffle butter tossed gnocchi's, burned apple-horse radish puree, heirloom carrot, savoy cabbage timbale, roasted butter nut, beer batter red onion

Pan-fried Sirloin "Strindberg"

red wine sauce, anna & crème fraîche potato puree, fine beans, smoked broccoli, grilled cauliflower

If you prefer Beef Fillet, please add R 40 per person to your chosen Menu

Pan-fried rolled Lamb Saddle & Osso Bucco braising Sauce

baked herbed potato, chorizo, leek puree, baby marrow-aubergine stack, gremolatta-yoghurt

Pan-fried Loin of Springbok, Port Wine Sauce

bretzel-apple-celeriac galette, beetroot, parsnip, brussel sprouts, walnut crust

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Dessert Selection

Deconstructed Black Forest Cake

*chocolat fondant, sour cherry jelly, kirsch mousse,
cherry parfait in a marbled chocolate cone*

Délice of Pineapple, Gianduja & Lemongrass Ice Cream

spiced pineapples, gianduja mousse, coconut dacquoise, passion fruit espuma

Citrus Tartelette with Chocolate

lime mousse, oranges, grand manier truffle, candied orange

Chocolate Variation

"Buitenverwachting"

add R25 extra to the menu price per person

Raspberry Soufflé in a Glass

garnished with its own sorbet & jelly, crispy sponge

Vanilla Panna Cotta

with strawberries, balsamico sorbet & amarula zabaglione in cannolis

Local Cheese Platter

with condiments, biscuits & crackers

Menu includes the following:

*breads and spreads for the table
complimentary amuse bouche
filter coffee and tea served with dessert*

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Restaurant Menu Selection:

The Restaurant

We are able to offer the following:

- * 3 Course plated Menu with a requirement of minimum three courses
- * Buffet Menu
- * Cocktail Menu

3 Course Plated Meal - Option Menu 1 – R630.00 per person

- * Menu price is based on 1 Starter, 1 Main and 1 Dessert 3 Course **Pre-Selected** Menu.
- * All dietary requirements will be catered for separately.
- * Function Menus must be selected eight weeks prior to your event.
- * Should menu choice not be received 21 day prior to your event we reserve the right to select the menu on your behalf.

3 Course Plated Meal - Option Menu 2 – R630.00 per person

- * Menu price is based on a selection of 2 Starters, 2 Mains and 2 Desserts for a 3 Course Menu.
Each Guest to pre-select & confirm their choices 1 month prior to the event at no additional costs.
- * All dietary requirements will be catering for separately.
- * Function Menus must be selected eight weeks prior to your event.
- * Should the menu choice not be received 21 days prior to your event, we reserve the right to select the menu on your behalf.

3 Course Plated Meal - Option Menu 3 - Price on Request

- * Menu price is based on a selection of: 2 Starters, 2 Mains and 2 Desserts for a 3 Course Choice Menu.
Each Guest to select their choice between dishes on the day of the event - only available if the venue is exclusively booked.
- * All dietary requirements will be catered for separately.
- * Should menu choice not be received 21 day prior to your event we reserve the right to select the menu on your behalf.

Final Confirmation for Menu Selection:

- * Function menus must be selected eight weeks prior to your event date.
- * Should the menu choice not be received 21 days prior to your event we reserve the right to select the menu on your behalf.
- * Final guest amounts to be confirmed 10 working days prior to the event and cancellations thereafter will be charged for.
- * Besides our function menus our Executive Chef Edgar Osojnik will gladly cater towards your guest's special dietary requirements (Vegetarian, Vegan, Seafood allergies, etc.)
- * **We cannot be held responsible for any allergic food reactions.**
- * Buitenverwachting also has a selection of canapés.
- * Pricing is subject to change throughout the year without prior notice.
- * A choice between dishes on the day of your event is not available if the restaurant is not booked exclusively for your event.
- * Please be advised that our serving time will take **2-3 hours without speeches.**
- * An obligatory service charge of **15%** will be charged on all consumable items (food & beverage).
- * Menu ingredients are subject to change without notice due to seasonality & availability.
- * VAT at the current rate is included in all invoices.