



## SAMPLE TRADITIONAL BRAAI MENU

And so the kuier begins...

### nibbles from the fire

#### mini sosaties (lamb, chicken, aubergine)

mini kebabs in a Cape Malay marinade with apricots

#### mini oopsies

smoked bacon with cherries in a cherry and chipotle glaze

#### cheese griller chipolatas

classic cheese griller, mustard and onion jam

#### piri piri prawn skewers

tiger prawns rubbed with piri piri and grilled over the coals

#### halloumi and pepperdew skewers

halloumi and pepperdew, flame grilled, lemon aioli

### Pot bread, jams, dips, spreads and cheeses

### cooked over the fiery embers...

#### rump steak

tender rump, basted and grilled to perfection

#### karoo boerewors

handmade karoo boerewors of beef and lamb, spices and seasoning

#### chicken flatties

chicken marinated in lemon and herb, bbq or peri peri, flame grilled and basted

#### lamb chops

welsh lamb cutlets, glazed with mint and red caurrent, grilled pink and juicy

### from the harvesters table...

pap en sous

grilled mielies

potato bake

tomato and onion salad

coleslaw

cucumber marinated with dill and mint

fresh salad leaves with rocket

marinated olives

salad toppers, dressings and oils

### the final space filler...

naartjie meringue pie

koeksusters

malva pudding

vanilla ice cream and hot chocolate sauce

melktert