

## SAMPLE TRADITIONAL SPITBRAAI MENU OPTIONS



to snack on while basting the meat...

sliced biltong  
droëwors bites  
crackers, houmous, dips and chilli cheese

options to spin over the fire...

**whole lamb**

tender lamb, rosmmary, garlic bbq basting

**hog roast**

marinated with lemon, garlic and herbs, basted with sage and bbq

**trio of meats (lamb, pork, beef)**

topside of beef, leg of lamb and rolled pork, bbq basted

**additional options...**

**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...**

Roosterkoek, rolls and mieliepotbrood  
fire grilled flat mushroom  
roasted baby potato with onion, garlic and herb  
tossed salad  
beetroot, watermelon and feta salad  
three bean salad  
potato salad  
salad toppers, dressings and oils

**Satisfying the sweet tooth...**

Steamed ginger pudding with vanilla custard  
mini koeksisters  
peppermint crisp brownie  
caramel tart