

• EST 2018 •

**SOCIAL**

EATERY • BAR • EVENTS

# FUNCTION MENUS

SET MENUS

SNACK MENU

HARVEST TABLE

BUILD YOUR BURGER



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*Seasons in Africa*  
ADVENTURES • HOTELS • LODGES



# SET MENU OPTIONS

## LIGHT LUNCH

R195pp

### STARTER

#### **SOCIAL SALAD**

feta, olives, rustic croutons, cherry tomatoes, caramelized beetroot and rocket with a balsamic reduction vinaigrette

### MAIN COURSE

#### **GRILLED CHICKEN CIABATTA**

lemon & smoked paprika marinated chicken breast, grilled and served on rocket, pickles, and toasted ciabatta, with seasoned fries and harissa mayo

### DESSERT

#### **FRUIT SKEWERS**

fruit skewers served with vanilla ice cream and a ginger and mint syrup

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# SET MENU OPTIONS

## SET MENU 1

R260pp

### STARTER

#### **SOCIAL SALAD**

feta, olives, rustic croutons, cherry tomatoes, caramelized beetroot and rocket with a balsamic reduction vinaigrette

### MAIN COURSE

#### **GRILLED CHICKEN CIABATTA**

lemon & smoked paprika marinated chicken breast, grilled and served on rocket, pickles, and toasted ciabatta, with seasoned fries and harissa mayo

OR

#### **SOCIAL BURGER**

200g beef burger with crisp streaky bacon, mature cheddar and caramelized onion on a sesame seed bun, served with seasoned fries

### DESSERT

#### **CHOCOLATE BROWNIE**

Belgian chocolate brownie served with whipped espresso cream

FILTER COFFEE & TEA

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## SET MENU 2

R280pp

### STARTER

#### SOUP OF THE DAY

hearty bowl of soup with freshly baked bread

OR

#### SALT & PEPPER CHICKEN SALAD

salt & pepper spiced grilled free-range chicken breast, salad leaves and avocado with toasted sesame and sunflower seeds with a sesame oil dressing

### MAIN COURSE

#### GRILLED HAKE & CHIPS

line-caught hake grilled with lemon and herbs, served with a zesty tartare sauce and your choice of fries or social side salad

OR

#### ROASTED GARLIC & MUSHROOM TAGLIATELLE

pan-fried mixed mushrooms tossed in a roasted garlic, thyme & cream sauce on tagliatelle

OPTION: add smoked bacon

### DESSERT

#### CHOCOLATE BROWNIE

Belgian chocolate brownie served with whipped espresso cream

FILTER COFFEE & TEA



## SET MENU 3

R320pp

### STARTER

#### **BOBOTIE SPRING ROLLS**

cape malay bobotie spring rolls served with cape fruit chutney & yoghurt raita

**OR**

#### **SOCIAL SALAD**

feta, olives, rustic croutons, cherry tomatoes, caramelized beetroot and rocket with a Balsamic reduction vinaigrette

### MAIN COURSE

#### **FILLED CHICKEN BREAST**

wrapped in smoked bacon, filled with spinach, feta, roasted garlic served with basil cream sauce and broccoli, quinoa & rice pilaff

**OR**

#### **GRILLED HAKE & CHIPS**

line-caught hake grilled with lemon and herbs, served with a zesty tartare sauce and your choice of fries or social side salad

### DESSERT

#### **CHOCOLATE BROWNIE**

Belgian chocolate brownie served with whipped espresso cream

**OR**

#### **BASIL & HONEY STRAWBERRIES**

strawberries in basil & honey syrup with full-cream vanilla ice cream and meringue crumble

FILTER COFFEE & TEA



## SET MENU 4

R375pp

### STARTER

#### SOUP OF THE DAY

hearty bowl of soup with freshly baked bread

OR

#### SOCIAL SALAD

feta, olives, rustic croutons, cherry tomatoes, caramelized beetroot and rocket with a Balsamic reduction vinaigrette

### MAIN COURSE

#### BO-KAAP LAMB CURRY

mild lamb curry, sambals, basmati rice, poppadum's

OR

#### FRESH GRILLED LINEFISH

sauce vierge, tender stem broccoli, herbed crushed new potatoes

OR

#### ROASTED GARLIC & MUSHROOM TAGLIATELLE

pan-fried mixed mushrooms tossed in a roasted garlic, thyme & cream sauce on tagliatelle with smoked bacon

### DESSERT

#### GELATO SELECTION

2 scoops of homemade Italian gelato

OR

#### MINI CHEESE BOARD

selection of premium cheeses with crackers and watermelon preserve

FILTER COFFEE & TEA



## SET MENU 5

R420pp

### STARTER

#### **CALAMARI & AUBERGINE SALAD**

grilled calamari, roasted aubergine, tender stem broccoli, mange tout with a pickled ginger, soya & rice wine dressing

**OR**

#### **COURGETTE & HALLOUMI FRITTERS**

herbed fritters with Asian chilli jam

### MAIN COURSE

#### **FILLED CHICKEN BREAST**

wrapped in smoked bacon, filled with spinach, feta, roasted garlic served with basil cream sauce and broccoli, quinoa & rice pilaff

**OR**

#### **GRILLED FRESH LINEFISH**

Cape Malay curry sauce, apricot & peach chutney, mange tout, basamati rice & poppadum

**OR**

#### **GRILLED BEEF SIRLOIN**

classic red wine & shallot sauce, dijon mustard mash and sauteed vegetables

### DESSERT

#### **CHOCOLATE BROWNIE**

Belgian chocolate brownie served with whipped espresso cream

**OR**

#### **BAKED VANILLA CHEESECAKE**

oven-baked vanilla bean cheesecake with blueberry compote

FILTER COFFEE & TEA



# SNACK MENU

## SNACK SELECTION

R55 PER SNACK PP  
[2 PIECES PER SNACK]

### BOBOTIE SPRING ROLLS

served with dipping sauce

### VEGETABLE SPRING ROLLS

served with dipping sauce

### HALLOUMI & COURGETTE FRITTERS

with Asian chilli jam

### LAMB KOFTA

served with tzatziki

### FISH CAKES

rustic Cape fish cakes with tartar sauce

### ASIAN CHICKEN SKEWERS

mini chicken skewers with sweet chilli, soya & lemon sauce

### TRIO OF TAPENADE

with corn chips

### ITALIAN BRUSCHETTA

with a variety of toppings

## MEZZE PLATTER

R100 PER PERSON

CHARCUTERIE SELECTION / OLIVES / FETA / HUMMUS / AIOLI / SUN-DRIED TOMATOES

fresh ciabatta





# HARVEST TABLE MENU

R290 PER PERSON

**BOBOTIE SPRING ROLLS**

served with dipping sauce

**HALLOUMI & COURGETTE FRITTERS**

with Asian chilli jam

**GRILLED LINEFISH**

fresh grilled linefish served with olive, tomato & herb salsa

**MOROCCAN MARINATED CHICKEN BREAST**

grilled chicken breast marinated with lemon & smoked paprika

**COUS-COUS, CRANBERRY, ROCKET & FETA SALAD**

with a light dressing

**SEASONAL SAUTÉED VEGETABLES**

tossed in lemon & garlic butter

**BELGIAN CHOCOLATE BROWNIE**

served with whipped espresso cream

SET MENUS

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**HARVEST TABLE**

BUILD YOUR BURGER



# BUILD YOUR BURGER MENU

**BUILD YOUR OWN BURGER WITH THE FOLLOWING INGREDIENTS:**

**FRESH SESAME SEED ROLL**

**200G HOMEMADE BEEF BURGER PATTY**

**BACK BACON**

**GRATED CHEDDAR CHEESE**

**CARAMELIZED ONION**

**SALAD GARNISH**

Lettuce / Sliced Tomato / Sliced Red Onion / Pickled Gherkins

**CRISPY FRIES**

**SAUCE ACCOMPANIMENTS**

Sweet Chilli Mayo / Tomato Sauce

**R160 PER PERSON**

## DESSERT OPTION

**CHOC NUT CRANBERRY BROWNIE**

with Whipped Espresso Cream

**+ R35.00 PER PERSON**

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