

• EST 2018 •

SOCIAL

EATERY • BAR • EVENTS

FUNCTION MENUS

SET MENUS

SNACK MENU

HARVEST TABLE



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COUNTRY ESTATE

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Seasons in Africa
ADVENTURES • HOTELS • LODGES



SET MENU OPTIONS

LIGHT LUNCH

R185pp

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

SET MENUS

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HARVEST TABLE



SET MENU OPTIONS

SET MENU 1

R240pp

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

SET MENUS

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HARVEST TABLE



SET MENU 2

R260pp

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

R290pp

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 MENUS

SNACK MENU

HARVEST TABLE



SET MENU 4

R340pp

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 MENUS

SNACK MENU

HARVEST TABLE



SET MENU 5

R380pp

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

R45 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

R90 PER PERSON

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

fresh ciabatta

SET MENUS

SNACK MENU

HARVEST TABLE



HARVEST TABLE MENU

R265 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

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