

SET MENUS

Welcome to The Company's Garden Restaurant. Here is our selection of easy breakfasts, lunches, brunches, high teas, gorgeous night time offerings and school hero packs. This collection of cost effective menus have been designed to truly honour the park and the amazing environment that has been restored for us all to enjoy. Our crew are available to assist in all facets of your reservation or event and we look forward to welcoming you to the birthplace of the Cape.

BREAKFAST

BIRDCAGE R110

Orange juice for welcome
Jugs of Sexy Water on the table

Choice between:

The Breakfast Bowl

Double cream yoghurt, muesli, mixed seasonal berries, honey

or

The Gentle

Scrambled egg, thyme roasted tomatoes and rye toast

or

The Gardener

Bacon, grilled tomato and fried egg on rye

Coffee and tea to finish

THE DELUXE R250

Glass of champagne and orange juice for welcome
Jugs of Sexy Water on the table

First Course

Double cream yoghurt, muesli, mixed seasonal berries, honey

Mains

Choice between:

French toast

Toasted banana bread, bacon, strawberries and maple syrup

or

Classic Benedict

With poached eggs, salmon, spinach and hollandaise

or

The Full breakfast

Boerewors sausage, bacon, grilled tomato, sautéed mushrooms,
hash brown, eggs, baked beans, toast

Coffee and tea to finish

BRUNCH

BRUNCH TO LUNCH R210

Cape country soup
Served with crusty bread

Gourmet sandwich selection:

*Served on Paradise brown, ciabatta and rye on planks
All guests receive full selection*

Open sandwich rare roast beef, leaves,
horseradish creme fraiche, red onion jam

Grilled field mushroom with goat's cheese,
grilled asparagus and sprouts

Smoked salmon, cream cheese, red onion
& capers with lemongrass, ginger & coriander dressing

Roast Chicken tossed with Coronation Mayo topped with
deep fried crumbed prawns

Selection of cakes & scones

A glass of red or white house wine per person
Jugs of Sexy Water on the table

Flat white coffees and shortbread to finish

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LUNCH TO NIGHT TIME SELECTION

HIGH TEA R240

A minimum of fifteen people

An amazing selection of local and international sweet and savoury classics, accompanied by incredible show teas, coffees and fresh juices

The above selection is decided together with you, our guest, to create your perfect afternoon in the park

Tea or Coffee

PLATTERS/BOARDS CONSISTING OF:

Chicken Caesar Wrap

Grilled field mushroom with fine beans, goat's cheese & bean sprouts sandwich (v)

Bruschetta brushed with basil pesto, topped with Fior di latte, fresh tomato and basil and balsamic reduction

Open sandwich with rare roast beef, leaves, horseradish creme fraiche, red onion jam

Smoked salmon, cucumber & cream cheese brown bread crust off triangles

Smoked Snoek samosas with a sweet chilli dip

End off with a selection of cakes and scones

THE CHOICE SELECTION R350

Enjoy a selection served down the middle of the table to start

Mini Soups

Dhaltjies and sambals

West coast mussel pot

Creamy lemon, parsley and white wine

Beer battered Camembert

Beer battered camembert with tomato coulis

The Greek

This simple delicious salad is served for the table

To follow

Ravioli

Del Giorno

or

Grilled sirloin

With asparagus spears, chimichurri, béarnaise and hassel-back potatoes

or

Sticky Spatchcock

Mustard and marmalade baby chicken with minty crushed potatoes and slaw

or

Market fish of the day

Served with mixed veg, hassel-back potatoes and lemon butter,

To finish

Traditional malva pudding