

SUMMER SIDES MENU



CHARRED CORN COLOUR SALAD

BLACKENED CORN, PINEAPPLE, PEPPERS, SPRING ONION, CORIANDER, LIME AIOLI & BLACK SESAME SEEDS

GARDEN GREENS

COS LETTUCE, SHAVED CUCUMBER, SPRING ONION, AVO, PARMESAN SHAVINGS & DIJON DRESSING

PURPLE & GREEN SLAW

SHREDDED RED & GREEN CABBAGE, ZUCCHINI & CUCUMBER RIBBONS, CRANBERRIES, PICKLED RED ONION, ROCKET & PUMPKIN SEEDS WITH CITRUS DRESSING

SWEET MAMA SALAD

BABY SPINACH, ROAST BUTTERNUT, FETA & CARAMELIZED PUMPKIN & SUNFLOWER SEEDS

MOROCCAN JEWEL SALAD

CARAMELIZED CAULIFLOWER FLORETS, FRESH APRICOT WEDGES & DUKKAH SPRINKLE ON A BED OF HUMMUS WITH MICROGREENS

BEST POTATO SALAD

BABY POTATO, CRUNCHY GREEN BEAN, RED ONION & CREAMY DIJON VINAIGRETTE

ROASTED ROOTS

BUTTERNUT, SWEET POTATO, COCONUT TAHINI SAUCE & HARISSA NUT CRUMBLE

BRAAI BROODJIES

SOURDOUGH, MATURE CHEDDAR, CARAMELIZED ONION & BEEF TOMATO

VEGAN MELANZANE

LAYERS OF SLOW COOKED CHUNKY TOMATO SAUCE, ROASTED AUBERGINE & ZUCCHINI, BABY SPINACH, VEGAN BECHAMEL SAUCE TOPPED WITH CHILLI CHICKPEAS & NUTRITIONAL YEAST



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CANAPE MENU

TOASTED CHILLI CHICKPEAS

ZAARTAR, CAYENNE & PAPRIKA OR CUMIN & CORIANDER



COS LETTUCE CUPS

A CRUNCHY LETTUCE LEAF FILLED WITH CHUNKY PESTO & ROAST CHERRY TOMATOES

NOURISH BALLS

FRIED FONIO GRAIN & CASHEW BALLS SERVED ON A BED OF CHUNKY TOMATO SAUCE

CAULI FRITTERS

CAULIFLOWER & CUMIN FRITTERS TOPPED WITH TURMERIC HUMMUS, PICKLED CARROT RIBBONS & TOASTED SEEDS

BRUSCHETTA

RYE BREAD TOASTS WITH ZESTY AVO GUACAMOLE

FALAFEL BITES

FALAFEL ON A SKEWER WITH BABY SPINACH, ROCKET & CASHEW DIPPING SAUCE

VEG SKEWERS

MUSHROOMS, CHERRY TOMATOES, ONIONS, PEPPERS & ROAST BUTTERNUT

MINI CHICKPEA MAYO WRAPS

SMASHED CHICKPEAS WITH VEGAN AIOLI, PURPLE CABBAGE, COS LETTUCE, CUCUMBER, PICKLED GINGER & GREEN CHILLI SAUCE

ROAST AUBERGINE STACKS

ROAST AUBERGINE ROUNDS TOPPED WITH BUTTERBEAN PECAN MASALA HUMMUS & MICRO GREENS

SOCCA FLATBREADS

CHICKPEA PANCAKES TOPPED WITH CARAMELIZED ONION, FETA & HERBS

BAKED SWEET POTATO ROUNDS

WITH LEMON GARLIC AIOLI, BALSAMIC HONEY ROAST TOMATO & DEEP-FRIED BASIL



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DAY MENU

BREAKFAST



CHIA POTS

CHIA SEEDS SOAKED IN COCONUT MILK WITH CRANBERRY & CARDAMOM, TOPPED WITH FRESH BERRY COMPOTE, HOMEMADE GRANOLA & MINT

SMOOTHIE JARS

PEANUT BUTTER, BANANA, BERRY, MACA POWDER, ALMOND MILK & CHIA SMOOTHIE TOPPED WITH FRESH BERRIES, HOMEMADE GRANOLA & COCONUT FLAKES

BREAKFAST BITES

APPLE, BANANA, OATS, CINNAMON, FLAX SEED & SUNFLOWER SEED MUFFINS

LUNCH

POWER BOWLS OR WRAPS

QUINOA, ROASTED CHICKPEAS, ROAST VEG, ROCKET, AVO, TAHINI, HUMMUS, CRANBERRIES & DUKKAH

NACHO BOWL

CORN CHIPS, TOMATO, RED ONION, SPRING ONION, AVO & CORN SALSA, CHILLI FRIED BLACK BEANS & HUMMUS

SNACK

POWER BALLS

PEANUT BUTTER, TAHINI, GF OATS, COCONUT, SUNFLOWER & SESAME SEEDS, SOAKED DATES, PINK SALT, CHIA & TURMERIC

NOURISH BALLS

FRIED FONIO GRAIN & CASHEW BALLS SERVED ON A BED OF CHUNKY TOMATO SAUCE

TOASTED CHILLI CHICKPEAS

ZAARTAR, CAYENNE & PAPRIKA OR CUMIN & CORIANDER



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HOLY AIOLI & FRIENDS

HOLY AIOLI - GOOD ON EVERYTHING!
FRESH EGGS, DIJON MUSTARD, OIL, GARLIC & LEMON



VEGAN AIOLI - BETTER ON EVERYTHING!
AQUAFABA, DIJON MUSTARD, OIL, GARLIC & LEMON

GREEN CHILLI, GINGER & LEMON LIME RELISH - ESSENTIAL
SERRANO CHILLI'S, GREEN PEPPER, GINGER, GARLIC, LEMON & OLIVE OIL

CHUNKY TOMATO SAUCE - OR PIZZA OR BAKED POTATO TOPPING
SLOW COOKED RED & WHITE ONION, TINNED & FRESH TOMATO, DRIED & FRESH HERBS

HUMMUS - SCOOP. IT. UP!
CHICKPEAS, GARLIC, LEMON, TAHINI, OLIVE OIL & SECRET SPICES

BABY SPINACH, ROCKET & CASHEW SAUCE - GREAT AS PASTA SAUCE OR OVER STEAMED GREENS!
GREENS, GARLIC, CASHEWS, OLIVE OIL & LEMON

DIJON DRESSING - SOAK BOILED POTATOS IN THIS BEFORE ADDING MAYO FOR POTATO SALAD!
DIJON MUSTARD, OLIVE OIL, LEMON, SYRUP, APPLE CIDER VINEGAR, LEMON & HERBS

IMMUNE BOOSTING DRESSING - SAUCY ON A SUMMER SLAW
ORANGE, LEMON, DIJON MUSTARD, OLIVE OIL, SYRUP, APPLE CIDER VINEGAR, TURMERIC, CAYENNE PEPPER, DRIED CHILLI, GARLIC & GINGER

TAHINI & COCONUT MILK SAUCE - DRIZZLE OVER ROASTED ROOT VEG
TAHINI, COCONUT MILK, LIME & GARLIC

SUNFLOWER SEED SPREAD - BEST TEA TIME SNACK ON SEED BREAD
TOASTED SUNFLOWER SEEDS, CINNAMON, VANILLA, DATES, WATER & OIL

GF GRANOLA - SPRINKLE ON YOUR SMOOTHIE
GF OATS, SUNFLOWER SEEDS, SESAME SEEDS, PUMPKIN SEEDS, CRANBERRY, COCONUT FLAKES, MACA POWDER & CHIA SEEDS



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NYE 5 COURSE DINNER
INTO THE WILD
THE 41 RESTAURANT – CAMPS BAY



A WELCOME GLASS OF MUMM BUBBLY ON ARRIVAL

AMUSE BOUCHE

A DAY IN THE WINELANDS

BILTONG SHAVINGS, OLIVE TAPENADE, DILL & ANCHOVY SOUR CREAM ON
A MOSBOLLETJIE (HOME-MADE SWEET BREAD) MELBA TOAST

STARTER

AN ATLANTIC IMMERSION

WEST COAST MUSSELS IN A WHITE WINE, GARLIC, LEEK & THYME SAUCE
WITH ROOSTERBROOD (BREAD MADE ON THE BRAAI)

PALATE CLEANSER

FYNBOS REFRESHER

SPEKBOOM & SPEARMINT CRUSH

MAIN

A GAME DRIVE

TRIO OF GAME FILLET: OSTRICH, SPRINGBOK & KUDU SERVED WITH QUINCE
JAM, POLENTA CHIPS, TAMATIESMOOR & STEAMED GREENS ON A BED OF
ROCKET & BABY SPINACH PESTO

DESSERT

MIDDAY IN THE KALAHARI

AMARULA ICE CREAM ON A PILLOW OF MALVA PUDDING, TOPPED WITH A
SOET COOKIE CRUMBLE & CINNAMON PICKLED GRANNY SMITH APPLE



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HARVEST TABLE
PETER'S BIRTHDAY!
SAVOURY



SKEWER PLATTER

CAPRESE SKEWERS

CHARRED VEG & HALLOUMI SKEWERS

FALAFEL & ROASTED PEPPER SKEWERS

CHARCUTERIE BOARD

PARMA HAM, MELON, PARMESAN SHAVINGS, DEEP FRIED CAPERS & OLIVE OIL

FILLET STEAK SPREAD

SLICES OF PERFECTLY PINK FILLET STEAK ON A BED OF ROCKET,
DRIZZLED WITH DIJON AIOLI

ROASTED ROOTS

BUTTERNUT & SWEET POTATO WEDGES WITH CHUNKY TOMATO SAUCE

VEGGIE GARDEN

TENDERSTEM BROCCOLI, GREEN BEANS, CUCUMBER, CHERRY TOMATOES,
RADISHES, BABY CORN, SUGARSNAP PEAS, OLIVES, PLUM WEDGES

CHEESE BOARD

BRIE, BOERENKAAS, BOCCONCINI, CHEVIN

FIG PRESERVE, CARAMELIZED ONION, GHERKINS, NUTS, FRESH BERRIES

BABY SPINACH, ROCKET & CASHEW PESTO, ZAARTAR HUMMUS, OLIVE TAPENADE

STACKING PLATTER (BREADS & CRACKERS)

GRISSINI (BREAD STICKS), SEED CRACKERS, WATER BISCUITS, TOASTED WRAP
CHIPS, SOURDOUGH SQUARES

SWEET

COCONUT CACAO BALLS

COCONUT & CASHEW COVERED IN DARK CHOCOLATE

SWEET DATES

FRESH MEDJOOL DATES STUFFED WITH VANILLA MASCARPONE & SPICED
ALMONDS

CHEESECAKE

BAKED VANILLA CHEESECAKE TOPPED WITH SALTED CARAMEL & FRESH
BLUEBERRIES



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