



ROAR
BISTRO & BAR

BANQUETING AND CONFERENCING

2022

FINGER LUNCH Menu

R460 per person

(Minimum 10 pax)

Select 4 Cold | 4 Hot | 3 dessert

ARRIVAL

Smoked salmon and cream
Cheese bruschetta
Chicken caesar salad bowl
Thai beef salad wrap
Tandoori prawn cocktail
Confit tomato and feta tart (V)
Grilled pita bread with shredded chicken and pineapple

MID MORNING

Beef and prawn stir fry noodles bowl with soya sauce
Lamb mafe bowl served with pap
Mini cheese burger
Mini bobotie pie
Fish goujons and basil mayo
Leeks and wild mushroom vol au vent (V)
Mauritian chicken curry bowl with basmati rice

DESSERT

Chocolate Tarte
Lemon meringue
Coconut tartlet
Vanilla cheesecake
Chocolate and pistachio parfait

(V) - Vegetarian (N) - Nuts (G) - Gluten Free

**halaal & kosher on special request*

FINGER BREAKFAST Menu

COLD SELECTION

Croissant filled with smoked salmon & cream cheese

Fresh fruit skewer (V) (G)

Shot of muesli, fruit salad and berry compote (N)

Assorted pastries

Mini spinach and cheddar quiche (V)

Cheese board with preserves (V)

English muffin sandwich with rocket leaves, pastrami, tomato and gherkin (V)

HOT SELECTION

Parc ferme breakfast wrap with bacon, scrambled egg and cheddar cheese

Breakfast egg muffin with tomato, onion, bacon and cheese

French toast stick with bacon

Chicken and flapjack slider

Roti rolled with masala egg (V)

Pork sausage puff with creamy mustard

Mini croissant filled with herb scrambled egg and cheese (V)

SELECT 4 COLD
R465 per person

SELECT 5 HOT
R515 per person

(Minimum 10 pax)

(V) - Vegetarian (N) - Nuts (G) - Gluten Free

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PLATED BREAKFAST Menu

R465 per person

(Minimum 10 pax)

STARTER

Tea / coffee / fruit juice / water

MAIN COURSE

Scrambled eggs with chives

Beef or pork sausages

Crispy streaky bacon

Grilled tomato

Hash brown

Button mushroom with spinach and parmesan cheese

BASKETS

Mini mixed danish, muffins, croissant, brown and white toast served with assorted preserves

BEVERAGES

Selection of teas, freshly brewed filter coffee, fresh fruit juices

(V) - Vegetarian (N) - Nuts (G) - Gluten Free

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PLATED LUNCH & DINNER Menu

(Minimum 10 pax)

(3 COURSE) R650 per person

(4 COURSE) R725 per person

STARTER

Mezze Platter:

- Mini pita bread filled with grilled aubergines and hummus
- Pockets of parma ham with goat cheese
- Chicken terrine with pistachio
- Prawn cocktail served with poppadum basket

Deep fried Japanese Prawn Tempura served with mixed leaves, avocado and a sweet soy chilly dressing

Tomato, basil and goat cheese tarte tatin with rocket leaves and balsamic reduction (V)

Smoked snoek pafe melba toast

Home made chicken alfredo & mushroom ravioli

Per peri chicken livers

Grilled cauliflower, almonds, tahini and sumae

SOUP

Curried cauliflower soup with a touch of coconut cream and fresh coriander (V)

Spicy chicken broth with sesame oil and deep-fried wonton filled with chicken

(V) - Vegetarian

(N) - Nuts

(G) - Gluten Free

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PLATED LUNCH & DINNER Menu

MAINS

- Beef fillet with creamy polenta, sauteed asparagus, wild mushroom and port jus
Crusted seared salmon with nuts and herbs, served with stir fry soba noodles, broccoli and exotic
Mushroom & teriyaki sauce
Stuffed chicken breast with goats cheese, apricot & spinach, served with roast vegetable couscous
And honey mustard sauce
Spicy lamb curry on the bone, served with steamed rice and sambals
Vegetable and thyme wellington with sweet potato puree (V)
Crispy pork belly, five spices served with tomato marmalade, butternut gratin and bokchoy and jus
Traditional mauritian chicken curry

DESSERTS

- Chocolate parfait with pistachio nuts (N)
Crème brûlée
Chocolate fondant with vanilla ice cream
Strawberry daiquiri panna cotta

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HIGH TEA Menu

(Minimum 10 pax)

R365 per person

SWEET

Freshly baked scones with chantilly cream and assorted jams

Assorted mini cupcakes

Mini lemon meringues

Mini baked cheesecake

Chocolate cookies

SAVOURY

Finger sandwiches with smoked salmon, cream cheese and cucumber

Croissant filled with chicken mayo

Mini vegetable quiches with feta cheese (V)

Mini chicken & mushroom pies

Wok fried chicken and sweet chilli wrap

BEVERAGES

Selection of teas

Freshly brewed coffee (N)

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ROAR

BISTRO & BAR

Canapés

(Minimum 20 pax)

(CHOICE OF 6 HOT / 6 COLD) R575 per person

COLD

- Feta, sweetcorn and zucchini tacos (V)
- Chicken vol au vent with goats cheese
- Tandoori prawn cocktail
- Mini pita bread filled with teriyaki beef
- Confit tomato and feta tart (V)
- Watermelon, parma ham and blue cheese vinaigrette (V)
- Wild mushroom, parmesan and thyme bruschetta (V)
- Smoked salmon roulade with cream cheese & chives served on crostini
- Rolled pancake with spicy chicken, bean sprout and fresh coriander

HOT

- Prawn tempura with sweet chilli mayonnaise
- Mini boerewors with tomato and onion relish
- Beef with suya spices on bamboo skewers
- Peri peri chicken wings
- Spiced lamb puff
- Mini burger with emmental cheese and gherkin
- Vegetables hacks with tomato and coriander dip (V)
- Mini chicken bunny chow
- Duck spring roll with teriyaki sauce
- Leek and mushroom tart with goats cheese cream (V)

(V) - Vegetarian (N) - Nuts (G) - Gluten Free

**halaal & kosher on special request*

Something Decadent

R65 per person

Chocolate parfait with pistachio nuts (N)

Mini lemon meringues

Crème brule

Chocolate and berry tartlet

Cherry panna cotta

Caramel cheese cake

Mini tiramisu

Chocolate brownie with bailey mousse (N)

(V) - Vegetarian

(N) - Nuts

(G) - Gluten Free

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ROAR

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Bowls

R65 per bowl

Wok fried noodles with chicken & prawn noodles and soya sauce

Seafood pie

Spicy lamb curry served with steamed rice

Braised oxtail with couscous

Oven baked potato gnocchi with sautéed spinach, roast butternut (V)

Mauritian chicken curry with jasmine rice

Poached kingklip in coconut cream and served with bokchoy

Red beef stew with jollof rice

(V) - Vegetarian (N) - Nuts (G) - Gluten Free

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ROAR

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Cheese Platter

(SERVES 8) R460 PER PERSON

SELECTION OF LOCAL CHEESES, PRESERVED FIGS
AND SAVOURY BISCUITS

(V) - VEGETARIAN (N) - NUTS (G) - GLUTEN FREE

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