



STIR *food*

THREE COURSE PLATED MENU

Prices are per person, ex VAT, hiring and staff

COLD CANAPES

Priced between R15-R30 each

Lemon & black pepper shortbread with gorgonzola mousse, green fig & walnut praline(V)

Savoury panna cotta – corn // beetroot // cauliflower(V)

Parmesan & rosemary shortbread with herbed feta, slow roasted cherry tomato & basil pesto(V)

Seasonal fruit gazpacho with flavour pearls(V)

Linefish ceviche tacos with wasabi guacamole

Smoked snoek pate served on mossbolletjie, papaya salsa and rooibos reduction

Gin cured trout with fennel salad & citrus foam

Coronation chicken pancake with pineapple & coriander salsa

Beef bresaola served en croute with ratatouille & goats cheese mousse

Yorkshire pudding with rare roast beef, horseradish and rocket

Teriyaki beef fillet crisp wonton with kimchi



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HOT CANAPES

Priced between R15-R30 each

Smoked potato & pea samosa(V)

Polenta fries & roasted red pepper sauce(V)

Potato & onion bhaji with chickpea flour & masala refreshed with a cucumber raita(V)

Arancini – pea & mint(V) // exotic mushroom(V) // mussel & chorizo

Mozambican tiger prawn served with chilli & lime mayonnaise

Thai fish cakes with lime aioli & pickled salsa

Chargrilled Sriracha prawn with gazpacho dressing & salsa

Pork & prawn wontons enhanced with Chinese 5 spice, served with Asian dipping sauce

Confit pork belly with pork crackling & apple gel

Smoked Bobotie samosa & homemade chutney

Braised oxtail croquettes served with port wine gravy

Beef Kofta with flatbread, yoghurt dressing & salsa

Beef with café au lait sauce & pomme puree

BRAAI STATION

Priced between R25 – R40 each

Cape Malay chicken sosatie & coconut curry sauce

'Plankievleis' – dry aged rump sliced & served with 'trufflenaise', Asian dipping sauce & chimichurri

Salted lamb riblets & yoghurt dressing

Skewers - Asian fish // Vegetable & haloumi(V)



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STARTERS

Priced between R70-R100 each

Bread to the table - a selection of artisan baked bread served with butter, balsamic & olive oil (V) – R30

Ricotta & fine herb gnocchi with minted spring peas(V)

Textures of beetroot, goats cheese mousse & micro leaf salad(V)

Cauliflower soup with red wine poached pear, toasted walnuts & gorgonzola, poured tableside(V)

Roast butternut, feta & caramelized onion tartlet with rocket & cherry tomato salad(V)

Chargrilled vegetables with tabbouleh salad & labneh (V)

Pan seared trout with dill new potatoes, asparagus, watercress, crème fraiche & horseradish dressing

Lightly smoked snoek & West Coast mussels with Cape Malay emulsion & baby leaf salad

Cured trout with textures of beetroot & baby leaf salad

Chicken liver parfait with pear relish, green salad & toasted brioche

Chargrilled Peri Peri chicken salad with mango, ginger & red onion with lime dressing

Chicken Caesar – baby cos, Parmesan, free range egg & anchovy dressing

Crispy fried sweet & sour pork belly with black beans & tortilla crisps

Smoked springbok carpaccio & tartare with kimchi salad

Szechuan pepper beef fillet carpaccio with wasabi emulsion & Asian slaw salad



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MAIN COURSE

Priced between R180-R250 each

Butternut & sage ravioli with a butternut fondue, fresh rocket, pine nuts & parmesan shavings(V)

Potato gnocchi with a rich gorgonzola sauce refreshed by an apple & walnut salad(V)

Herb crusted linefish, crushed new potato, broccolini & passion fruit beurre blanc

Trout fillet, buttered new potatoes, asparagus & caper & cornichon dressing

Pan seared linefish, prawn bisque, fennel puree & olive tapenade

Roasted chicken supreme with truffled mushroom duxelle, pomme puree, spinach, seasonal greens & sauce soubise

Confit duck croquettes & pan seared breast with sweet potato, lentils, raisin puree & duck essence

Pork Assiette –fillet, pulled shoulder, confit belly, smoked mash potato, cumin spiced parsnip & carrot, cider & sage sauce

Karoo rack of lamb, herb crust, barley risotto, baby carrots, confit onion & jus

Pan-roasted beef fillet served with braised beef shin on seasonal vegetables & pomme fondant with red wine jus

Braised beef shortrib with celeriac, confit onions & truffle jus

Steak & chips – 300g dry aged rump, rib-eye or sirloin steak char grilled served medium with sauce béarnaise, slow roasted plum tomatoes & watercress & fries served to the table

Oxtail crepinette with pea & samp risotto, forgotten carrots & bredie sauce

Seared venison loin, parsnip, beetroot & watercress & slow roasted springbok shin, enhanced with a juniper jus



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PLATED DESSERT

Priced between R80-R90

Buchu & white chocolate parfait, macerated dried fruit, rooibos & lemon gel

Spiced apple crumble cake, salted caramel & vanilla ice cream

Cardamom panna cotta with Noble late apricots, coconut crumble & Cape
gooseberries(seasonal)

Chocolate passion – chocolate cake, passionfruit parfait & chocolate mousse

Malva pudding with Amarula anglaise & melktert ice cream

“Dom Pedro” – espresso & whisky semi-freddo, chocolate & tuille

Citrus Assiette – parfait, lemon cake & curd, citrus foam

Strawberries & cream – cheesecake, meringue & biscuit

Coconut & lime panna cotta, tropical fruit salsa, passionfruit gel &
Macadamia nut crumble



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CANAPE DESSERTS

Priced between R25-R35 each

Crème brulee – Rooibos // Citrus // Chocolate & mint // Vanilla bean

Lemon meringue pots

'Springbokkie' – peppermint liqueur jelly topped with Amarula mousse and peppermint crisp shavings

Classic tiramisu

Baked cheesecakes with berry compote

Chocolate & orange mousse & candied orange zest

Malva puddings with crème anglaise

Apple crumble cake with cinnamon spiced mascarpone

Peppermint crisp pots

Chocolate custard, salted caramel & brownie crumb

Coconut & lime panna cotta with passionfruit gel

Eaton mess – meringue, chantilly and berries

Decadent chocolate brownie

Pecan pies with brandy cream

Mini Dom Pedro – coffee & whiskey semifreddo

Ice cream & sorbet - flavours on request