



OCULAR  
LOUNGE & EVENTS SPACE



MENU PORTFOLIO  
2024



## COST GUIDELINES



### **CANAPÉS (4-10 ITEMS)**

ranging from R240 to R600 per person

### **BOWL FOOD ITEMS (4-8 ITEMS)**

ranging from R480 to R960 per person

### **THREE-COURSE PLATED MENU**

starting at R850 per person,  
dependent on final menu selection



### **PLEASE NOTE:**

Menus are seasonal and will be available from January - June 2024.

All prices are quoted per person and exclude VAT and staff.

All our prices include standard venue crockery & cutlery.

All prices are based on current costs and are subject to change.

Certain ingredients used may be out of season and may be substituted (This will be discussed prior to your function should it occur).

Plated menus are based on one option per course. Dietaries and allergens can be catered for separately.

The menu selection, guest count and dietaries need to be confirmed with the venue 14 days prior to the event taking place.





## CANAPÉS (R60 PER ITEM)



Crisp polenta with blushed tomato and aioli

Traditional bobotie springrolls with tomato chutney

Thyme caramelized onion tartlets with creamed Danish feta

Mushroom arancini with truffle aioli

Ginger and chilli chicken wontons with Asian dipping sauce

Mini corn tacos with fried chicken, avocado and sour cream (V option available)

Cape Malay spiced sweet potato samosa with apricot

Salmon and cucumber kimbap with roe and wasabi cream

Whipped brie bruschetta with honey roasted pear and walnuts

Chive, charred corn and coriander pancake with kimchi emulsion





## SMALL BOWLS (R120 PER ITEM)



Chicken Tikka Masala Curry with cumin basmati rice and cucumber & mint raita

Raw game fish with ginger coconut sauce, sushi rice, avocado and radish

Braised lamb shoulder with baked pumpkin and pumpkin seed crumble

Chicken dumpling with mushroom broth, carrot and chilli oil

Fried chicken boa bun with kimchi emulsion and pickled cucumber

BBQ basted beef fillet with confit garlic and crisp potato

Hot smoked trout with heirloom beetroot and dill

BBQ glazed brisket with charred corn salad and crisp potato

Suya fried line fish with tomato and black bean salsa, avocado and coriander

Harissa roasted cauliflower with cashew nut cream, sultana and mint

Lamb Rogan Josh with basmati rice and pickled tomato salad

Coriander crusted game loin, braised cabbage and fried potato



## CANAPÉ DESSERT (R60 PER ITEM)



70% Dark chocolate slice with Crème Chantilly

Lemon meringue tartlet

Vanilla panna cotta with seasonal fruit

White chocolate and rose truffles

Apple frangipane tartlet with crème cantily

Traditional koeksisters

Milk tart meringues

Vanilla fairy cakes with buttercream icing

Pecan pies with cinnamon cream

Dark chocolate and coffee mousse with caramel popcorn

Carrot fairy cakes with lemon buttercream

Cinnamon sugar doughnut holes

Mini pavlovas with seasonal fruit and vanilla cream

Decadent vanilla fudge with gold leaf







## BREAD SERVICE (R50 PER ITEM)



A variety of freshly baked breads with multi seed lavash and whipped butter



## PLATED MENU (R850 PER PERSON)



### STARTERS please select one option



Heirloom tomato salad with Burrata, basil pesto and tomato water

Raw game fish, chilli and ginger coconut sauce, cucumber, coriander

Beef tataki with carrot, green onion, radish and kimchi emulsion

Potato gnocchi with thyme seared mushroom, cauliflower and parmesan

Glazed deboned chicken thigh with charred corn

Ashed goats cheese, heirloom beetroot, walnut crumble and pear

Glazed brisket with confit carrot, chipotle cream and coriander



MAINS  
please select one option



Beef fillet, pomme anna, mushrooms, cauliflower and glazed onion

Confit duck leg, pomme puree, cinnamon braised cabbage

Roast line fish with Cape Malay curry sauce, West coast mussels and coriander

Coriander crusted Game loin with honey and thyme glazed carrot and pomme douphine

Slow roasted lamb shoulder, pomme anna, baked pumpkin, pumpkin seed crumble

BBQ glazed brisket with charred leek, pickled onion and crispy potato





## HARVEST TABLE & SHARING STYLE MENU



### FIRST COURSES PROTEIN please select one option



Crispy slow roasted lamb ribs with homemade BBQ basting

Rare roast beef with olive oil roasted tomatoes and basil

Crispy chicken wings with chilli Asian sauce and sesame

Roasted line fish with crispy squid and tartar sauce

Grilled brisket with charred corn salsa and coriander

Hot smoked trout with miso cream, soy and ginger



SIDES (3)  
please select three options



Corn on the cob garlic butter, parmesan and green onion

Labneh with pickled beetroot, dill and roasted sunflower seeds

Tomato, mozzarella and basil salad with pickled red onion

Broccoli salad with sultanas, mustard and parmesan dressing and crispy onion

Multi seed cous cous salad with grilled courgette, olive, basil and tomato

Mediterranean potato salad with olives, parsley and peppers with a light mayo dressing

Watermelon, Danish feta and mint salad (seasonal)

Crisp gem lettuce, parmesan, cucumber, croutons and creamy dressing

Cauliflower, harissa cream and macadamia nut salad with chives





MAIN COURSES  
PROTEINS  
please select two options



Lemon roasted chicken thigh with Cape Malay curry sauce, radish and coriander

Slow cooked lamb shoulder with confit garlic and onion gravy

Spice rubbed beef fillet with jus, and confit onion

Roasted line fish with carrot, radish and miso

Chicken Tikka Masala curry with coriander yoghurt and pickled cucumber

Rich tomato braised beef shin with garlic and parsley



SIDES (3)  
please select three options



Butter roasted cauliflower with red pepper pesto, crispy onion and chives

Roasted aubergine with chilli Asian dressing, green onion and coriander

Honey and thyme roasted carrots with pumpkin seeds

Thyme and caramelized onion potato gratin

Coconut and orange glazed sweet potato with toasted coconut shavings

Rosemary and beef fat roasted new potatoes

Green beans with lemon and basil dressing

Grilled courgettes with a tomato and basil dressing

Baked pumpkin pie with cinnamon, oats and pumpkin seed crust

Rosemary, garlic and lemon roasted potato wedges

Fragrantly spiced basmati rice





CANAPÉ DESSERT  
please choose a selection of 5  
served on platters to the table or roaming



70% Dark chocolate slice with Crème Chantilly

Lemon meringue tartlet

Vanilla panna cotta with seasonal fruit

White chocolate and rose truffles

Apple frangipane tartlet with crème cantily

Traditional koeksisters

Milk tart meringues

Vanilla fairy cakes with buttercream icing

Pecan pies with cinnamon cream

Dark chocolate and coffee mousse with caramel popcorn

Carrot fairy cakes with lemon buttercream

Cinnamon sugar doughnut holes

Mini pavlovas with seasonal fruit and vanilla cream

Decadent vanilla fudge with gold leaf