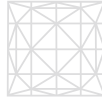


OCULAR
LOUNGE & EVENTS SPACE



MENU PORTFOLIO
2025



COST GUIDELINES



CANAPÉS

R80 per item

BOWL FOOD ITEMS

R150 per item

THREE-COURSE PLATED MENU

R1050 per person

HARVEST TABLE AND FAMILY-STYLE SHARING MENU

R1050 per person



PLEASE NOTE:

Please note the Gluten free options contain no flour, but will have traces of Soy sauce and spices with small amounts of gluten

Menus are seasonal and will be available from January - June 2025.

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 (R80 PER ITEM)



Sesame Seared Tuna with Cucumber and Aioli

Traditional Bobotie Spring Rolls with Tomato Chutney

Thyme Caramelised Onion Tartlets with Creamed Danish Feta

Mushroom Arancini with Truffle Aioli

Ginger and Chili Chicken Wontons with Asian Dipping Sauce

Mini Corn Tacos with Prawn, Jalapeño Avocado and Sour Cream

Mini Corn Tacos with Chickpea, Jalapeño and Avocado (V)

Cape Malay Spiced Sweet Potato Samosa with Apricot

Salmon and Cucumber Kimbap with Roe and Wasabi Cream

Spicy Pickled Carrot, Sesame and Coriander Kimbab with Avocado (V)

Brie, Cranberry and Almond Tartlet

Beef Fillet Skewer with Teriyaki Glaze, Kimchi and Green Onion

Watermelon with Danish Feta and Mint Skewer (Seasonal)

West Coast Oyster with Yuzu Compressed Cucumber

Corn, Basil and Lemon Fritter with Ricotta

Imam Bayildi in Phyllo with Saffron Hummus (V)





SMALL BOWLS (R150 PER ITEM)



Moroccan Lamb Curry with Apricot and Saffron Cous Cous and Coriander Salad

Raw Salmon Poke Bowls with Edamame, Coconut, Sushi Rice and Carrot

Springbok Loin with Baked Pumpkin, Pumpkin Seed Crumble and Pomme Dauphine

Prawn Dumpling with Chili Sesame Dressing and Pickled Cucumber Salad

Ricotta and Parmesan Gnudi with Basil Pesto Sauce, Almond and Pea Salad

Sticky Chicken Boa Bun W with ith Kimchi Emulsion and Pickled Cucumber

BBQ Basted Beef Fillet with Confit Garlic and Crisp Potato

Butternut Risotto with Crispy Sage, Bocconcini and Pine Nuts

Seared Tuna with Sticky Coconut and Lime Rice with Asian Salad

BBQ Glazed Chicken Thigh with Crisp Potato and Corn Salsa

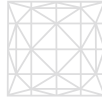
Slow Cooked Lamb Shoulder with Creamy Polenta, Blushed Tomato and Grilled Courgette

Cashew Nut Cream with Lemon Dressed in Seasonal Greens and Herbed Goats Cheese

Sri Lankan Beef Curry with Fragrant Basmati Rice and Chili Tomato Pickle

Smoked Trout Niçoise Salad with Soft Boiled Egg and Saffron Vinaigrette





BREAD SERVICE (R75 PER ITEM)



A Variety of Freshly Baked Breads with Multi Seed Lavash,
Whipped Butter, Marinated Olives and Red Pepper Hummus



PLATED MENU (R1050 PER PERSON)



Please note there will be no choices with the plated menu; all guests will receive the same meal.
Dietary requirements will be catered for.

STARTERS



Heirloom Tomato Salad with Burrata, Basil Pesto and Tomato Water and Roasted Pine Nuts

Raw Salmon with Chili and Ginger Coconut Sauce, Trout Roe, Cucumber and Sushi Rice

Beef Fillet Carpaccio with Truffle Emulsion, Parmesan, Rocket and Blushed Tomato

Potato Gnocchi with Thyme Seared Mushroom, Cauliflower and Bocconcini

Chimichurri Deboned Free Range Chicken Thigh with Corn and Corn Mousse

Ashed Goats Cheese, Heirloom Beetroot, Walnut Crumble and Pear

Ricotta Gnudi with Parmesan Cream, Honey Roasted Butternut, Crispy Sage and Almond

Green Asparagus Salad with Cured Trout, Trout Roe and Lemon Cream (Seasonal)



MAINS



Beef Fillet served with Thyme Pomme Anna, Honey Glazed Baby Carrots,
Carrot Puree, Glazed Onion and Beef Jus

Roast Line Fish with Romesco Sauce, Grilled Courgette,
New Potatoes and a Fresh Herbed Salad

Slow Roasted Lamb Shoulder Served with Pomme Dauphine, Sweet Cinnamon Roasted Pumpkin,
Confit Garlic and Jus

Game Loin Served with Parmesan Pomme Puree, Charred Leeks,
Tender Stem Broccoli and Thyme Sauce

Decadent Mushroom Risotto with Sautéed Shiitake Mushrooms, Bocconcini,
Truffle and Lemon Dressed Herbed Salad

Pistachio and Spinach Free Range Chicken Served with Seasonal Greens,
Pomme Anna and Chive Cream Sauce

Glazed Beef Short Rib Served with Caramelized Onion Pomme Puree,
and Chimichurri Roasted Carrot



PLATED DESSERTS



Flourless Chocolate Torte with Miso Caramel, Vanilla Cream
and Roasted Hazel Nuts

Seasonal Fruit Eton Mess
With Vanilla Cream, Macerated Fruit, Meringue

Lemon and Coconut Cake with Whipped Ganache, Candied Lemon
and Lemon Curd

Baked Tonka Bean Custard with Poached Pear, Milk Chocolate
and Almond Praline





HARVEST TABLE AND FAMILY-STYLE SHARING MENU
(R1050 PER PERSON)



FIRST COURSES
PROTEIN
please select two options



Crispy Slow Roasted Lamb Ribs with Zesty Chimichurri

Rare Roast Beef Sirloin with Roasted Tomatoes, Parmesan and Basil Pesto

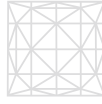
Roasted Line Fish with Tartar Sauce

Braised Brisket with Rich Jus

Hot Smoked Trout with Miso Cream, Soy and Ginger

Chargrilled Deboned Chicken Thigh with Mustard

Raw Game Fish with A Coconut and Lime Dressing



SIDES DISHES
please select two options



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

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 and Creamy Dressing

Cauliflower, Harissa Cream and Macadamia Nut Salad with Chives

Sweet Mustard and Green Bean Salad with Crisp Onion and Radish



MAIN COURSES
PROTEIN
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 Romesco Sauce

Moroccan Lamb Curry with Coriander and Radish Pickle

Rich Tomato Braised Beef Short Rib with Garlic and Parsley

Grilled Game Loin with Mushroom Sauce

Sweet Mustard and Green Bean Salad with Crisp Onion and Radish



SIDE DISHES
please select three options



Butter Roasted Cauliflower with Red Pepper Pesto, Crispy Onion and Chives

Asian Roasted Aubergine with Cashew Cream and Coriander

Honey and Thyme Roasted Carrots with Pumpkin Seeds

Thyme and Caramelised Onion Potato Gratin

Coconut and Orange Glazed Sweet Potato Toasted Coconut Shavings

Rosemary and Beef Fat Roasted New Potatoes

Grilled Courgette 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 select five options



Dark Chocolate Slice with Hazelnuts and Gold Leaf

Lemon Meringue Tartlet

Vanilla Baked Cheesecake with Seasonal Fruit

Rose and Coconut Truffles

Traditional Koeksisters

Milk Tart Almond Meringues

Pecan Pies with Cinnamon Cream

Dark Chocolate and Coffee Mousse with Caramel Popcorn

Mini Pavlovas with Seasonal Fruit and Vanilla Cream

Decadent Vanilla Fudge with Gold Leaf

