

KAY + MONTY

VINEYARDS

EVENT MENUS 2024/5



CANAPÉS

*All canapés are priced per person per item
Please choose a maximum of 6, taking all dietary requirements into consideration*

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| BLINI WITH BEETROOT HUMMUS & FOREST MUSHROOMS (V) | R16 |
| BOBOTIE SPRING ROLLS WITH HOMEMADE CHUTNEY | R22 |
| BOCCONCINI CAPRESE SKEWERS (V) | R16 |
| CARAMELISED ONION & CAMEMBERT TARTLETS (V) | R16 |
| TURMERIC CHICKEN SATAY WITH SPICY PEANUT DIP | R19 |
| BUTTER CHICKEN 'BUNNY CHOW' | R22 |
| COLD GAZPACHO SHOOTER (V) | R12 |
| FRENCH ONION SHOOTER WITH BOERENKAAS CROUTON (V) | R16 |
| MOROCCAN LAMB PITA POCKETS WITH HARISSA YOGHURT | R24 |
| HAKE GOUJONS & TARTAR SAUCE | R22 |
| MINTED MELON, FETA & PROSCIUTTO SKEWERS | R18 |
| MUSHROOM ARANCINI WITH TRUFFLE MAYO DIP (V) | R14 |
| FRESH OYSTERS | SQ |
| PANKO CRUMBED PRAWNS WITH SPICY MANGO CHUTNEY | R20 |
| CHORIZO & FETA CROQUETTE WITH TOMATO CHILLI JAM | R20 |
| SALT & PEPPER SQUID WITH LEMON & GARLIC AIOLI | R22 |
| SEARED BEEF BRUSCHETTA WITH HORSERADISH CREAM | R20 |
| SESAME CRUSTED FISH CAKES WITH GINGER APPLE SLAW | R18 |
| SMOKED SALMON, AVO & HORSERADISH TORTILLA | R22 |
| BOURBON & MAPLE GLAZED PORK BELLY SKEWERS | R22 |
| VEGETABLE SPRING ROLLS WITH ASIAN SOY DIP (V) | R15 |

HARVEST TABLE

Our fresh and abundant buffet-style harvest table is priced at R150 per person and includes an artisanal bread selection with pâtés, dips and preserves, a selection of cheeses and charcuterie, and sliced seasonal fruit.

Specific items based on seasonal availability.



FAMILY-STYLE SHARING PLATTERS

*Served family-style on the table
Prices are per person*

STARTERS

Choose one starter option to be catered to all guests.

BREAD BOARD R55
A selection of breads, pâté & dips

VINEYARD PLATTER R85
Bread, camembert, Bavarian blue cheese, beetroot hummus, marinated olives, preserves & fresh fruit

MEDITERRANEAN PLATTER R95
Charcuterie, camembert, marinated olives, beetroot hummus, aubergine dip & toasted pita wedges

SALAD PLATTERS R85
Choose two salads from the below:

- Grilled stone fruit, goats cheese & walnut
- Heirloom tomato, bocconcini & avo caprese-style salad
- Roasted butternut, beetroot & feta
- Strawberry, biltong & feta
- Greek-style salad
- Baby spinach, watermelon & blue cheese (seasonal)
- Tomato, cucumber & corn tabbouleh

MAINS

Choose a maximum of two main items and two sides.

If choosing two meat items, they will be charged at an average price per person and catered in smaller portions to allow guests to help themselves to both items should they wish.

MAIN DISHES:

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| MELANZANE PARMIGIANA (V) Layers of aubergine & tomato sauce topped with breaded pecorino gratin | R165 |
| GRILLED GARLIC & ROSEMARY LAMB LOIN CHOPS with chimichurri | R225 |
| PARMESAN & HERB CRUSTED KINGKLIP with dill & lemon butter | R230 |
| MAPLE & BOURBON GLAZED PORK BELLY | R195 |
| LEMON & HERB ROASTED HALF BABY CHICKEN with creamy prego or lemon sauce (please choose one) | R185 |
| ROLLED LAMB SHOULDER with olive, sundried tomato & rosemary stuffing | R225 |
| CHICKEN BALLOTINE stuffed with cream cheese & sundried tomato with basil pesto cream | R185 |
| PEPPER CRUSTED WHOLE ROASTED BEEF FILLET with port wine jus | R245 |
| RED WINE BRAISED BEEF OXTAIL | R210 |

SIDE DISHES:

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| Basmati or savoury rice | Sweet potato mash |
| Herbed mashed potatoes | Seasonal vegetables |
| Dauphinoise potatoes | Greek-style salad |
| Rosemary salted potato wedges | Roasted butternut, beetroot & feta salad |
| Garlic & herb buttered new potatoes | Grilled stone fruit, goats cheese & walnut salad |
| Rustic cut chips | |

DESSERT

MINIATURE DESSERT TABLE:

Priced per person per item

Please choose a maximum of three items

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| Apple & Blueberry Turnover | R25 |
| Salted Caramel Baked Cheesecake | R35 |
| Dark Chocolate Torte Slice | R35 |
| Chocolate Nougat Spring roll | R30 |
| Lemon Tart | R25 |
| Milk Tartlet | R25 |
| Passion Fruit Cheesecake | R30 |
| Dark Chocolate & Pecan Brownie | R30 |
| Pecan Nut Tartlet | R35 |
| Seasonal Fruit Pavlova | R35 |

ADDITIONAL OPTIONS:

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| Ice cream cart with locally-produced gelato | SQ |
| Sweets table | SQ |

PLATED MEAL SELECTION

STARTER

Choose one starter option to be catered to all guests

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| TOMATO, OLIVE & BASIL SOUP with basil pesto bread stick | R75 |
| HARVEST SALAD Mixed greens, beetroot, roasted butternut, avo, baby corn & feta | R75 |
| SMOKED SALMON ROULADE filled with zesty courgette mousse, ciabatta crostini | R95 |
| VENISON CARPACCIO Pecorino shavings, cranberry reduction & toasted sourdough | R95 |
| BAKED CAMEMBERT PHYLLO PARCEL Honeyed walnuts & fig | R85 |
| BEEF TATAKI Rocket, caper & parmesan salad with horseradish cream | R95 |
| HALF SHELL MUSSELS Garlic, lemongrass & Kay & Monty Sav cream sauce, toasted ciabatta | R85 |
| TEMPURA BATTERED CAULIFLOWER Hummus, black olives & crumbed feta | R75 |
| LAMB & AUBERGINE CIGARS Harissa yoghurt | R85 |

MAIN COURSE

Plated main courses are only available for groups of up to 100 people.

If offering more than one option to your guests, please confirm exact numbers of each dish no less than two weeks prior to the event. We allow a maximum of two choices on a pre-ordered basis.

All plated main meals are served with seasonal vegetables.

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| CIDER BRAISED PORK BELLY Mustard mashed potatoes, baby apples & sage jus | R195 |
| SESAME CRUSTED SALMON Lemon buttered new potatoes & teriyaki glaze | R255 |
| CHICKEN BALLOTINE Stuffed with cream cheese & sundried tomato with wild mushroom & tarragon risotto | R185 |
| BEEF FILLET Served medium with Dauphinoise potatoes and port wine jus | R245 |
| OVEN BAKED KINGKLIP Lemon coucous with mango, coriander & chilli salsa | R230 |
| HERB CRUSTED RACK OF LAMB Rosemary & parmesan mashed potatoes and salsa verde | R245 |
| MEDITERRANEAN RAVIOLI Artichokes, aubergine, tomato, zucchini & wild mushrooms with lemon and herbs | R165 |
| BUTTERNUT, MUSHROOM & LENTIL WELLINGTON Roasted red pepper & tomato sauce | R165 |

DESSERT

Choose one dessert option to be catered to all guests

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|---|-----|
| ROOIBOS & PEAR MALVA PUDDING with Amarula crème anglaise | R65 |
| DARK CHOCOLATE & PECAN BROWNIE with espresso gelato | R75 |
| SEASONAL FRUIT PAVLOVA Meringue nest, cream and seasonal fruits | R85 |
| YOGHURT PANNA COTTA with honeyed stone fruit and pistachio crumb | R75 |
| LEMON & GINGER TART Ginger biscuit crust, white chocolate and preserved ginger | R65 |
| APPLE CRUMBLE CHEESECAKE with salted caramel sauce | R85 |
| VANILLA CRÈME BRÛLÉE with rose shortbread and raspberry crumbs | R75 |

BEVERAGE SELECTION

SOFT DRINKS

Coca-Cola, Coke Light, Coke Zero, Cream Soda, Fanta Orange, Sprite, Sprite Zero, Bos Ice Tea Lemon & Peach R25

Fitch & Leeds: Lemonade, Indian Tonic Water, Pink Tonic, Ginger Ale, Bitter Lemon, Club Soda, Blue Tonic, Grapefruit Tonic & Sugar Free Indian & Pink Tonics R25

Appetizer & Grapetizer R30

Still Water (250ml) R20

Sparkling Water (750ml) R35

BEERS & CIDERS

Castle, Castle Lite, Windhoek Lager & Draught, Amstel, Black Label, Heineken, Heineken Zero, Savanna Dry, Savanna Light & Savanna Zero R35

SPIRITS & SHOOTERS

Jagermeister & Jose Cuervo Gold, Gordons Gin, Bells, Jack Daniels, Spiced Gold, Red Heart Rum, Klipdrift, Richelieu, Smirnoff, Cape to Rio Cane R30

Jamesons, Johnnie Walker Black, Absolut Vodka, Bombay Sapphire Gin, Tanqueray Gin R35

KAY & MONTY WINES

Champu Cap Classique R245

Sweetheart Rosé Cap Classique R185

The Sav Sauvignon Blanc R140

Pretty Polly Rosé R140

The Chick SMG Red Blend R190

ON TAP *(In season only: December – April)*

Red Bridge Golden Ale – 300ml draught R35

Phantom Gin Brenton Blue Butterfly – double G&T with garnish R80

EVENT CORKAGE *(as per contract)*

Wine (per 750ml bottle) R100

Specialty spirits (per 750ml bottle) R200

*Corkage only available by prior arrangement.
Beverage selection subject to availability and may change without notice.*

PLEASE NOTE

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

FOOD & BEVERAGE PRICES ARE CURRENT AND SUBJECT TO A
12% ANNUAL INCREASE FOR EVENTS IN 2025.

THE VENUE MUST BE NOTIFIED OF ALLERGIES & DIETARY
REQUIREMENTS WELL AHEAD OF TIME.

