

Create Your own MENU



COLD KITCHEN SELECTION

SELECTION OF 3 SIGNATURE SALADS

- Traditional Greek village salad with a herbed vinaigrette
- Caprese salad with basil pesto dressing and roasted calamata olives
- Roast Cajun chicken salad with pineapple, peppadews and fresh mint
- New potato salad with a whole grain mustard mayo and chopped chives
- Cajun chicken couscous salad with sundried fruits and toasted pecan nuts
- Grilled mixed garden vegetable salad with fresh herbs and Parmesan cheese
- Roast butternut rocket salad with sweet chilli dressing and feta cheese crumble
- Salad Niçoise with green beans, potatoes, cherry tomatoes and calamata olives
- Penne pasta salad with tuna, sundried tomato pesto, olives and roast lemon juice

COMPLIMENTARY SELECTION OF HOMEMADE COCKTAIL
ROLLS FROM OUR BAKERY

Carvery

- BBQ glazed roast topside of beef with horseradish cream sauce, assorted mustards and demi-glaze

OR

- Rosemary and garlic infused lamb leg with pan jus



MENU

HOT KITCHEN SELECTION OF ONE

Beef Selection

- Spicy beef curry with potatoes & toasted mustard seeds
- Gingered beef tenderloin stir-fry with egg noodles, vegetable strips and cashew nuts
- Braised beef steaklets with sautéed herbed mushrooms & Dijon mustard cream sauce

CHICKEN SELECTION OF ONE

- Tandoori marinated roast chicken thighs served with minted cucumber
- Creamy chicken and mushroom casserole oven-baked with a poppy-seeded phyllo pastry
- Traditional Durban chicken curry prepared with aromatic garam masala, fresh garlic and ginger
- Wok-fried chicken stir-fry with market vegetable strips, egg noodles and sweet n' sour pineapple sauce

VEGETARIAN SELECTION OF ONE

- Mixed garden vegetable curry flavored with roast breyani spices
- Cheesy mixed root vegetable ragout with garlic buttered poppy-seeded phyllo pastry
- Saffron scented braised vegetable breyani with lentils and fried potatoes served with a spicy savory dhal
- Butternut, creamed spinach and wild mushroom lasagna oven-baked with mozzarella cheese

SEAFOOD SELECTION OF ONE

- Grilled line fish with lemon butter sauce or thai prawn curry

MAIN COURSE ACCOMPANIMENTS

- Paprika spiced roast potato wedges with sea salt, onion and rosemary
- Steamed seasonal fresh mixed vegetables OR steamed turmeric rice



WE ARE LOCATED INSIDE THE WOODFORD CAR HIRE BUILDING

1 Intersite Av, Durban

MENU

DESSERT SELECTION

- Strawberry cheesecake
- Chocolate brownies
- Chocolate eclairs
- Tropical fresh fruit salad with a passion fruit dressing
- Baked Malva pudding served with vanilla crème anglaise



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