



## *Our Famous Traditional South African Barbeque*

### ON THE TABLE

Homemade garlic and olive bread OR Biltong and Cheese Bread  
served with flavoured butter and hanepoot preserve.

### SALADS

Seasonal Chef salad station

Old-fashioned potato salad with mustard, red onion and tangy mayo dressing  
Thyme-roasted butternut, baby beetroot, goat's cheese, balsamic dressing,  
rocket and toasted seeds

Summer melon salad with feta and mint

Bulghar wheat salad with cucumber, tomato, lemon, pitted olives and parsley

### ON THE BRAAI

Chalmar Beef fillet

Springbok boerewors

Pork loin ribs with a sticky smoked basting

Line fish with caper salsa

Curried chicken and apricot skewer

### HOT BUFFET

Cheesy potato bake

Sweet pumpkin fritters with homemade butterscotch sauce,  
toasted coconut flakes and cinnamon sugar

### DESSERTS

Koeksisters

Individual sticky date Cape tipsy tarts with nuts, served with brandy custard

Chocolate mousse

Fruit kebabs

Cheesecake

## R450

PER PERSON

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