



YEAR END

— menu pack —

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🖱 www.26dsouth.co.za

📍 Beyers Naude Drive, Zwartkops, Muldersdrift, Gauteng

MENU SELECTION

AMERICAN

R375 PER PERSON

STARTERS

Louisiana grilled Cajun prawn salad
Charred corn, capsicum and chicken salad
Black bean Mexican salad
Apple coleslaw
Grilled chicken Cobb Caesar salad
Corn tortillas filled with crunchy battered fish strips with Thai slaw, spicy beef with mango, guacamole and black bean taco's

MAIN

Glazed prime rib of beef with Portuguese basting
Southern fried chicken
Shrimp jambalaya
Cajun blackened hake
Baked chicken Maryland with a soy, ginger and honey sauce
Sticky B.B.Q. pork ribs
Mini American burgers
Sweet corn and pumpkin fritters
Baked potatoes gratinated with feta cheese
Vegetable and halloumi kebabs
Roasted sweet pumpkin pie

DESSERTS

S'mores chocolate brownies
Cherry pie
Mississippi mud pie
New York cheese cake

THAI

R375 PER PERSON

STARTERS

Stir Fried sweet and sour vegetable salad
Vegetable Thai springrolls with sweet and sour dip
Thai prawn and rice noodle salad with nuoc cham sauce
Spicy tofu salad
Roast duck and citrus salad
Spicy pulled beef pancakes

MAIN

Red king prawn curry
Pulled lamb in jalapeno chilli coconut milk
Green chicken curry
Trio of prawn, beef and chicken served with spicy peanut sauce
Thai fish cakes with lime and coriander aioli
Bean and cashew nut stir fried vegetables
Fried rice with bamboo shoots and ginger
Truffle infused noodles with jalapeno chilli

DESSERTS

Sweet sticky rice coconut slice
Tropical fruit cubes
Thai fried bananas
Banana springroll with jalapeno chilli chocolate sauce
Grilled pineapple pops

UNDER AFRICAN SKIES

R375 PER PERSON

STARTERS

Sweet corn fritters
Jalapeno chilli bites
Sugar snap peas and tuna salad
Cajun spiced beetroot and orange salad topped with crisp potato skins
Roasted baby potato and radish salad with deep fried biltong crumbs
Vinaigrettes: Avocado wasabi salad dressing, maple walnut, roasted red pepper, chocolate balsamic

MAIN

Seafood potjie
Lamb chops in mint and lemon basting
Spiced chicken coq au vin
Spicy buffalo chicken drumsticks
26° ground beef kebab with a thyme lemon glaze
Venison Rogan Josh
Maize arancini
Balsamic grilled baby vegetables
Roasted Cumin pumpkin
Lemon and ginger sweet potato bake

DESSERTS

Fruit cubes
Milk tart crumble
Orange chocolate torte
Chocolate malva pudding
Rum cherry custard
Mixed fruit jam tart

MENU SELECTION

BRAAI MENU

R355 PER PERSON

BREAD

Partybrot
Sweetcorn bread
Jalapeno chilli butter |
Parmesan sundried tomato
butter | Anchovy butter
Cajun hummus
Rum chicken liver paté
Biltong and Canadian bacon dip

STARTERS

Roasted baby potato and
radish salad with deep fried
biltong crumbs
Cajun spiced beetroot and
orange salad topped with crisp
potato skins
Zucchini carbonara salad with
grilled peaches
Vinaigrettes: Avocado wasabi
salad dressing Maple walnut |
Roasted red pepper |
Chocolate balsamic

MAIN

Spicy buffalo chicken drumsticks
Spicy boerewors spirals
Lamb chops in mint and
lemon basting
Dukkah venison rump sosatie
in rum marinade
Baby vegetable potjie
Baked potato round chips
with herb feta
maize arancini
Spicy tomato and mint chutney
Buttered corn on the cob with
a mango reduction
Roasted lemon and ginger
sweet potato bake

DESSERTS

Dark chocolate peppermint
mousse
Jelly shooters
Cape Malay koeksisters
Chocolate bread and
butter pudding
Cherry custard
Self-made s'mores

BUILD A BURGER

R290 PER PERSON

BURGERS

26° beef burger
Venison burger
Sweet chilli crumbed
chicken burger

Olive panini bun

SAUCES

Parmesan creamy sauce
Portuguese sauce
African chakalaka

ACCOMPANIMENTS

Rum caramelized red onions
Sliced Emmental cheese
Grilled sliced cherry tomatoes
Sliced balsamic marinated
gherkins
Thai slaw
Oak leaf lettuce
Herbed round cut potato fries

MAIN ACCOMPANIMENTS

Chicken tikka curry
Baby vegetable lasagne

DESSERTS

White chocolate mousse
Jelly bean chocolate brownie
Popcorn crème brûlée