



FUNCTION MENUS

Giba Cafe strives to be an eco-friendly and community friendly business. Job opportunities are afforded to members of the surrounding communities of Dassenhoek and Tshelimnyama. Only free range eggs are used. Our chicken is a halaal product, supplied by Hanbury Chickens of the Ashley Grange valley, 30km's west of PMB. Organic beef and lamb come from the Hope Farms at Richmond & the Underberg. Halaal certified meat is also available on request, supplied by Continental Meats in Overport. Our vegetable dishes are prepared with separate utensils and chopping boards, and we pride ourselves on our vegetarian options.

Organic lettuce, herbs and as many vegetables as possible are supplied by Giba Organics, just down the path. All kitchen sauces, marinades, cakes & muffins are prepared on site. Paper, plastic, glass and food waste is recycled. All food waste is processed on site and fed into our biodigester. As waste is broken down, gas is fed back to our kitchen to help cook your meals. A discretionary 10% service charge will be added to your food bill. Any additional gratuities for good service are sincerely appreciated.

Giba Cafe specialises in the following:

Casual dining: includes Light Lunches, Supper, Finger Snacks, Cocktails, or any food function for which you require a relaxed and informal atmosphere, with clients, family or friends.

Outdoor dining: brings the fun and customary South African elements of the Braai or the Spit Roast to your party. Also includes Picnics, Packed Lunches and Outdoor Party Catering in our beautiful surrounds.

Occasion Dining: for all your special days, from Birthday Parties to Weddings and Year End Functions, our chefs will create the perfect menu for your special day.

Remember that in food, almost anything is possible. Here are our most popular menus.

1. Express Lunch R69pp

*Cheese Burger or Chicken Tikka Burger, with Spicy Potato Wedges
House Salad Platter*

Brownie Finger served with Vanilla Ice Cream

2. Conference Lunch R85pp

*Choose either Giba Lasagne or Moussaka, plus Vegetable Lasagne
House Salad Platter*

Freshly Baked Bread Rolls and Farmhouse Butter

Delicious Chocolate Brownie and Freshly Slice Fruit served with Vanilla Ice Cream

3. Curry Buffet R95pp

Beef, Mutton, Chicken or Veg Curry & Basmati Rice

Mutton, Chicken or Veg Biryani served with Dhal

Organic Mixed Leaf Salad Platter

Carrot with chilli vinaigrette

Tomato, Red Onion and Corriander Relish

Cucumber and Mint Raita

Delicious Chocolate Brownie and Freshly Slice Fruit served with Vanilla Ice Cream



4. Interactive Sunday Brunch R105pp

Tea/Coffee Station

Freshly Squeezed Orange Juice
Organic Filter Coffee
Assorted Organic Teas

Continental Station

Fresh Fruit and Fruit Skewers
Danish Pastries, Croissants, and Muffins served with Grated Cheese, Jam and Fresh Farm Butter

Brunch Station - Made/Served To Order

French Toast with Char Grilled Bacon, Figs, Maple Syrup
Design Your Own Omelette – fillings include bacon, spinach, tomato, onion, peppers, cheese, herbs, mushrooms and rocket.
Toasted Brioche with Char-Grilled Bacon, Smoked Salmon or Spinach, Poached Eggs and Hollandaise

5. Giba Braai Menu R110pp

Garlic, Rosemary & Mint Marinated Lamb Chops,
Boerewors

Tikka Marinated Chicken Breast
(one of each per item person)

Creamy Potato Bake
Char-Grilled Sweetcorn
Mixed Garden Salad
Freshly Baked Rolls
Garlic Bread

Giba Meringues, Freshly Slice Fruit served with Vanilla Ice Cream

5A. Budget BBQ R75pp

Garlic, Rosemary & Mint Marinated Lamb Chops,
Boerewors

Tikka Marinated Chicken Breast
Salad Platters

Fresh Baked Bread Rolls and Farmhouse Butter

Add Creamy Potato Bake & Char-grilled Sweetcorn for R15pp

6. Spit Braai R139pp

(plus once-off spit hire of R600)

Whole Spit Roasted Lamb or Lamb Legs
(depending upon numbers)

Creamy Potato Bake
Char-Grilled Sweetcorn
Mixed Garden Salad
Freshly Baked Rolls
Garlic Bread

Home-baked Apple Pie served with Vanilla Ice Cream



7. Bar Snacks R25pp

Biltong, Nuts, Crunchies and Crisps

8. Hot Snacks R35pp

Samosas, Sausage Rolls, Party Pies and Cheese Puffs



9. Cocktail Functions R44pp

(Choose any 7 items below)

Corn Chips, Salsa and Dips

CROSTINI

*Fire Roasted Vegetables and Sun-Dried Tomato Pesto
Tomato, Basil and Mozzarella
Shredded Chicken, Sweet Chilli and Mint*

SHOT GLASSES

Smoked Salmon Mousse and Guacamole, or Bloody Mary

CALIFORNIA ROLLS

*Paw Paw, Pickled Ginger and Cream Cheese
Smoked Salmon and Avocado*

OTHER COLD

*Fruit Skewers
Mint, Cucumber and Cream Cheese Sandwiches*

HOT PARCELS AND MINI WRAPS

*Spinach and Feta Phyllo
Camembert Phyllo and Raspberry Coulis
Felafel Wrap
Chicken and Roasted Vegetable
Lamb and Tabbouleh Wrap*

SATAYS

*Baby Marrow, Red Pepper and Butternut with Mint Dressing
Thai Chicken with Spicy Peanut Sauce
Teriyaki Beef with Sweet Chilli Jam
Gremolata Prawn with Soy, Lemon and Parsley Butter (add R8 per person)*

OTHER HOT

*Mini Chicken Wings
Mini Lamb and Mozzarella Burger (add R8 per person)
Mini Pies or Sausage Rolls*

10. Buffet Menu R120pp

Salads

*Organic Mixed Leaf
Butternut, Chickpea & Feta*

Hot Selection

*Deboned Rosemary and Garlic Lamb Roast with Mint Sauce and Gravy
Roast Potatoes & Creamed Spinach*

Curry Station

Mutton Breyani served with Fruit Chutney, Sambals and Coconut

Dessert

*Fresh Fruit Salad & Malva Pudding
Served with ice cream and custard*



11. Buffet Menu R140pp

Salads

*Organic Mixed Leaf
Butternut, Chickpea and Feta*

Hot Selection

*Deboned Rosemary and Garlic Lamb Roast with
Mint Sauce and Gravy
Creamy Potato Bake
Roasted Vegetables*

Curry Station

*Spicy Beef Curry
Savoury Rice
Fruit Chutney, Sambals and Coconut*

Desserts

*Fresh Fruit Salad
Malva Pudding
Served with ice cream and custard*



12. Shebeen Themed Buffet R140

Starter

*(served with traditional jeqe Zulu bread)
Pumpkin and dhania soup
Spinach, courgette & parmasan soup*

Mains

*Bunny chows – beef or vegetable curry
Mini smoked trout, cream cheese, dill & caper roti spirals
Phyllo cigars filled with samp & beans
Traditional cabbage phyllo parcels
Mielies on the cob
Mini sosaties - chicken peri-peri or minted lamb
Mini meat balls
Deep fried jalapenos stuffed with danish feta*

Desserts

*Mini milk tart
Decadent brownies
Koeksusters
Fruit kebabs drizzled with "Van der Humm" liqueur*

13. 'Salsa' Snacks & Paella Dinner R144pp

Snacks

*Individual Nachos
Corn Chips and Dips
Quesadilla Triangles
Deep Fried Taquitos*

Main Course

*Paella with Chorizo, Chicken, Prawns, Calamari and Mussels
Made "live" by our chefs on the buffet
Mixed Organic Salad
Garlic Bread*

Mini Desserts

*Chocolate Cake, Berries and Ice Cream
Meringues and a Selection of Fresh Sliced Soft Fruits*