



CONFERENCE & FUNCTIONS MENU

PLATTERS

ALL PLATTERS FEED 10

VEGETARIAN PLATTER

R750

Tahini, hummus, baba ghanoush, pickled red onion, chickpea falafels, butterbean falafels, olives, cocktail tomato, cucumber, feta & grilled courgette

SNACK PLATTER

R800

spring rolls, samosas, mini pies, mini quiche, cheese puffs, sausage rolls, sweet chilli sauce

SAVOURY PLATTER

R900

wors bits, wings, sweet corn, cocktail porkies, chicken kebabs, onion rings, chips & chicken strips

SANDWICH PLATTER

R550

Choose 3 fillings:

- Cheese & tomato
- BBQ chicken & cheese
- Ham, cheese, tomato & lettuce
- Tuna, red onion & lettuce
- Hummus, tomato, red onion, cucumber & lettuce
- Roast beef, cheese, mayo & lettuce

SEASONAL FRUIT PLATTER

R600

A Delicious selection of Fresh Seasonal Fruits.

DESSERT PLATTER

R675

Cheesecake, cake, pastries, shortbread, strawberries covered in chocolate

CUPCAKE PLATTER

R500

MAINS

MINIMUM GROUP SIZE 10

MENU 1 | CURRY

R150

Choose between a spicy beef, chicken or vegetable curry served with your choice of creamy samp or rice, sambals, riata and green salad).

MENU 2 | LAMB CURRY

R220

Lamb curry served with rice, sambals, riata and green salad.

MENU 3 | ROAST CHICKEN

R150

Cajun Roast Chicken served with tasty Potato Bake or Savoury Rice, Roast Butternut, Creamy Spinach and a Fresh Green Salad.

MENU 4 | GRILLED HAKE

R150

Lemony Grilled Hake served with tasty Potato Bake or Savoury Rice, Roast Butternut, Creamy Spinach and a Fresh Green Salad.

MENU 5 | LASAGNE

R150

Choose between Beef, Chicken or a Creamy Spinach & Mushroom Lasagne served with a Garlic Roll and Greek Salad.

MENU 6 | ROAST LEG OF LAMB

R280

Flavourful Roast Leg of Lamb served with Lemon, Garlic & Herb Roast Potatoes, Creamy spinach, Seasonal Roast Veg, a Fresh Green Salad, a Garlic Roll and Jus.

MENU 7 | 3 MEAT BRAAI

R220

A Tender Jnr T-Bone Steak, Wors & Chicken served with a traditional Potato Salad, Chakalaka, Pap, Fresh Green Salad and a Bread Roll.

MENU 8 | 4 MEAT BRAAI

R260

A Tender Jnr T-Bone Steak, Wors, Chicken & Lamb chop served with a Traditional Potato Salad, Chakalaka, Pap and a Bread Roll.

MENU 9 | VEGETARIAN BRAAI

R210

Braaiied Corn, Stuffed Mushroom, Plant Based Sausage served with a Traditional Potato Salad, Chakalaka, Pap, Green Salad and a Bread Roll.

QUICHE & SALAD

EACH QUICHE FEEDS 12

Choose 1 of the following options served with quinoa & green salad. Each quiche serves up to 12 people.

R950

- Crispy ground beef, cream cheese, peppadew, cheddar and feta
- Shredded chicken, basil pesto, caramelised red onion, parmesan, spinach and cheddar
- Olives, tomato, peppers, mushrooms, butternut, rosemary, cheddar

DESSERT

MALVA PUDDING

R65

served with Freddos Vanilla Ice-Cream.

ICE-CREAM & CHOCOLATE SAUCE

R65

Freddos Vanilla Ice Cream served with Chocolate Sauce.

PEPPERMINT CRISP TART

R65

TRIFLE

R65

OREO & BANANA CHEESECAKE

R65

We look forward to serving you!

For bookings, contact:
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031 769 1419

