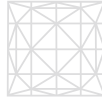


OCULAR
LOUNGE & EVENTS SPACE



MENU PORTFOLIO
2023



COST GUIDELINES



CANAPÉS (4-10 ITEMS)

ranging from R200 to R500 per person

BOWL FOOD ITEMS (4-8 ITEMS)

ranging from R380 to R550 per person

THREE-COURSE PLATED MENU

starting at R800 per person,
dependent on final menu selection



PLEASE NOTE:

All prices are quoted per person and exclude VAT and staff.

All our prices include standard venue crockery & cutlery.

All prices are based on current costs and are subject to change.

Certain ingredients used may be out of season and may be substituted (This will be discussed prior to your function should it occur).

Plated menus are based on one option per course. Dietaries and allergens can be catered for separately.

The menu selection, guest count and dietaries need to be confirmed with the venue 14 days prior to the event taking place.





CANAPÉS (R50 PER ITEM)



Crisp polenta with biltong powder and chakalaka emulsion

Traditional bobotie springrolls with tomato chutney

Bresola bruschetta with anchovy aioli and pickled onion

Thyme Caramelized onion tartlets with creamed Danish feta

Mushroom Arancini with truffle aioli

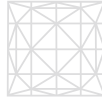
Ginger and chili prawn wontons with Asian dipping sauce

Mini corn tacos with BBQ pulled chicken, avocado and chili (V option available)

Hugonote cream wonton with tomato and basil (V option available)

Salmon and cucumber kimbab with roe and wasabi cream





SMALL BOWLS (R95 PER ITEM)



Butter chicken with basmati rice and coriander yoghurt

Cape Malay curry sauce, crispy fried squid and cucumber salad (V option available)

Raw game fish with ginger coconut sauce, sushi rice and carrot (V option available)

Braised lamb shoulder with baked pumpkin and pumpkin seed crumble

Prawn dumpling with chili and sweet soy dressing and radish salad

Fried chicken boa bun with kimchi emulsion and pickled cucumber

BBQ basted beef fillet with mushroom and crisp potato

Basil-marinated tomato salad with Buffalo mozzarella, roasted almonds and pesto



CANAPÉ DESSERT



Rose, white chocolate and almond truffles

Lemon tartlet with burnt meringue

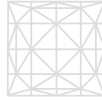
70% dark chocolate slice, crème Chantilly, raspberry

Milk tart meringues

Vanilla panna cotta with seasonal fruit

Carrot and pecan fairy cakes with lemon frosting





BREAD SERVICE (R50 PER ITEM)



A variety of freshly baked breads with multi seed lavash and whipped butter



PLATED MENU (R800 PER PERSON)



STARTERS please select one option



Heirloom tomato, Burrata, basil pesto, tomato water and roasted almond

Raw game fish, chili and ginger coconut sauce, cucumber, coriander

Beef tataki with carrot, green onion, radish and kimchi emulsion

Potato gnocchi with thyme seared mushroom, cauliflower and parmesan

Glazed deboned chicken thigh with charred corn

Ashed goats cheese, heirloom beetroot, walnut crumble and pear





MAINS
please select one option



Beef fillet, pomme anna, mushrooms, cauliflower and glazed onion

Confit duck leg, pomme puree, cinnamon braised cabbage

Roast line fish, Cape Malay curry sauce, fennel, sugar snap, coriander

Game loin with honey and thyme glazed carrot, dauphine

Slow roasted lamb shoulder, pomme anna, baked pumpkin, pumpkin seed crumble

BBQ glazed brisket with charred leek, pickled onion and crispy potato



SHARING STYLE MENU



PROTEIN please select two options



Beef fillet with mushroom jus and confit garlic

Braised lamb shoulder with gremolata and glazed onion

Roast line fish with Cape Malay curry sauce and fennel

BBQ glazed brisket with crispy onion

Dijon mustard glazed chicken thigh with leek and thyme sauce



SIDES (3)
please select three options



Pomme anna with sweet mustard and green onion

Coconut glazed sweet potato

Asian Dressed broccoli salad with pickled onion and coriander

Basil pesto dressed tomato salad with roasted almonds and bocconcini

Rosemary roasted potatoes with parmesan

Grilled courgette with Olive, tomato and lemon

Miso basted aubergine, tahini and yoghurt dressing, mint, coriander, radish

Almond and honey glazed carrots with confit garlic





CANAPÉ DESSERT
please choose a selection of 4
served on platters to the table or roaming



Rose, white chocolate and almond truffles

Lemon tartlet with burnt meringue

70% dark chocolate slice, crème Chantilly, raspberry

Milk tart meringues

Vanilla panna cotta with seasonal fruit

Carrot and pecan fairy cakes with lemon frosting