

BRAAI

...BBQ

An outdoor meal where the 'vleis' (meat) is cooked by the 'ou' (a wise man) on a 'braai' (fire). Tending to the fire and 'braaing' (cooking) the meat is done by the 'braaier' (chef) or tong-master or the ou d'braai. Other 'manne' (men) may assist but generally only partake in fireside conversation.

Please indicate the number of servings that you require. (Cost is for one portion/serving.)

CONTIMENTS PER BOTTLE	Qty	
Braai Salt		R 25
Jimmy BBQ Marinade		R 40
Tomato Sauce		R 30
Mustard Sauce		R 30
Chutney Sauce		R 30
Sweet Chilly Sauce		R 30
Tabasco Sauce		R 40

OTHER CONTIMENTS	Qty	
Lemon		R 10
Onion		R 10
Tomato		R 10
Lettuce		R 10
Pickles (PER BOTTLE)		R 25
Sliced Cheese (PER PACK)		R 25

SALADS	Qty	
Coleslaw		R 45
Bean Salad		R 45
Pasta salad		R 45
Traditional potato salad		R 45
Beetroot salad		R 35
Green Salad		R 45
Couscous salad		R 45

MEAT & POULTRY	Qty	
Marinated chicken breast		R 25
Non marinated chicken		R 25
Ostrich Fillet (4 SERVINGS PER PACK)		R 100
Ostrich Wors (4 SERVINGS PER PACK)		R 60
Ostrich Patty (4 SERVINGS PER PACK)		R 90
Ostrich steak (150g)		R 90
Beef Fillet (150g)		R 65
Beef rump (150g)		R 50
Beef Sirlion		R 50
Beef Patty (4 SERVINGS PER PACK)		R 40
Lamb chop		R 30
Pork chop		R 25
Pork Ribs 1kg		R 199
Boerewors (4 SERVINGS PER PACK)		R 60

FISH & SEAFOOD	Qty	
Hake (150g)		R 40
Freshline fish (150g)		R 50
Prawns 24-30		R 250

VEGETABLES	Qty	
Potato		R 10
Corn on the cob (4 SERVINGS PER PACK)		R 40
Mixed veg skewer		R 20
Large mushroom		R 15

BREADS	Qty	
Braai Bread (6 Pack)		R 30
Garlic bread (large)		R 30
Plain rolls (white or brown)		R 5
Ciabata		R 30

DESSERT	Qty	
Ola Ice Cream 2l		R 60
Fresh Fruit Salad		R 25

Charcoal & fire-lighters		R 70
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What time would you like to braai?

Would you like us to light the fire?

Room number: _____

Surname: _____