



EVENING GROUP MENUS

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MENU OPTION 1

STARTER R75

Gorgonzola & pear salad sprinkled with dukkha

or

Creamy Cape Malay chicken livers on toasted Ciabatta

or

Salmon carpaccio

MAIN COURSE R195

Chicken roulade with mushroom duxelles, Mushroom & Port sauce

and

Lamb and rosemary pie, pumpkin fritters, potato roses

DESSERT R55

Irish coffee, chocolate truffle

or

White chocolate tart

or

Lemon and rosemary sorbet

MENU OPTION 2

STARTER R75

Bread platter, spicy chicken liver pâté, sundried tomato pesto, basil pesto, caramelised onion, cream cheese, roasted pepper salsa

MAIN COURSE R195

Beef wellington, mushroom and port sauce

and

Danish feta, bacon-stuffed chicken breast on roasted thyme & tomato purée, roasted vegetables

DESSERT R55

Crème Brûlée

or

Gooley fudgy chocolate brownies

or

Don Pedro

MENU OPTION 3

TASTERS R185

Individually served tasters. Perfect for informal functions.

PLEASE CHOOSE 5 OPTIONS:

- Chicken wings, ranch dressing
- Beef fillet trinchado, pita
- Chicken trinchado, pita
- Jalapeño poppers filled with bacon jam, cream cheese
- Beer-battered onion rings, smoky mayo
- Deboned ribs, potato fries
- Roasted potato wedges, garlic mayo
- Grilled halloumi, tomato jam
- Beer-battered chicken strips, hot sauce
- Hanger steak sosatie
- Peri-peri chicken livers
- Cape Malay chicken livers
- Lamb and prune potjie, cous cous
- Gnocchi, almond pistachio sauce
- Vegetarian pasta, butternut sauce, nutmeg, cherry tomatoes, basil
- Thai red chicken curry, jasmine rice
- Three-nut curry, jasmine rice
- Tamarind chicken, black rice
- Falafel, creamy tamarind, zucchini fries

DESSERT R55

Choose your own selection. All desserts served individually. Minimum x 10 per dessert.

- Malva pudding
- Milk tart
- Swiss roll with butterscotch, cream and caramelised nuts
- Triple chocolate brownies
- Peppermint crisp tart
- Trio of chocolate mousse
- Red velvet jar pudding
- Lemon tart
- Crème brûlée

MENU OPTION 4

STARTER R70

Beef carpaccio or Halloumi or Marinated hanger steak sosatie
Toasted ciabatta or Bacon jam Caramelised onions, Béarnaise sauce

DESSERT R55

Vanilla Ice Cream
Salted dark chocolate sauce or Red velvet cheese cake or Malva pudding
Caramel popcorn or Vanilla ice cream

MAIN COURSE R195

Oven-roasted beef fillet with green peppercorn wine sauce and Traditional roast chicken pie, red pepper marmalade, roasted butternut, old fashioned green beans