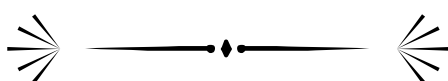




61 HARRINGTONS ST
COCKTAIL LOUNGE

FUNCTION & SET MENUS



CONTACT US

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61 Harrington Street

www.harringtonstreet.co.za

10-30 pax

(VG) - VEGAN

Menu 1

R115pp EX VAT

Groups of 10 - 30 pax

MUSHROOM & MOZZARELLA ARANCINI

with roasted garlic mayo

TERIYAKI CHICKEN SKEWERS

with charred spring onions

VEG SPRING ROLLS

with tomato ginger jam (VG)

FLATBREAD WITH CARAMELISED ONION,

blue cheese, fig, rocket

Menu 2

R155pp EX VAT

Groups of 10 - 30 pax

MUSHROOM & MOZZARELLA ARANCINI

with roasted garlic mayo

TERIYAKI CHICKEN SKEWERS

with charred spring onions

VEG SPRING ROLLS

with tomato ginger jam (VG)

CHICKEN SAMOOSAS

with coriander raita

FLATBREAD WITH CARAMELISED ONION,

blue cheese, fig, rocket

FLATBREAD WITH PULLED LAMB,

roasted tomatoes, minted yoghurt

ADDITIONS - BURGERS

SELECTION OF COCKTAIL BURGERS

R45pp EX VAT

BEEF BURGER

caramelised onions,
melted cheddar,
garlic mayo

CRISPY KOREAN CHICKEN, BURGER

sticky gangjeong
sauce, spring onion

CHICKPEA & BEET BISTRO BURGER

with guacamole,
tomato jam (VG)

ADDITIONS - DESSERTS

R40pp EX VAT

DOUBLE CHOCOLATE BROWNIES

MINI LEMON MERINGUE TARTS

30-50 pax

(VG) – VEGAN

Menu 3

R200pp EX VAT

Groups of 30 - 50 pax

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MUSHROOM & MOZZARELLA ARANCINI

with roasted garlic mayo

TERIYAKI CHICKEN SKEWERS

with charred spring onions

VEG SPRING ROLLS

with tomato ginger jam (VG)

CHICKEN SAMOOSAS

with coriander raita

**BOCCONCINI, CHERRY TOMATO
& BASIL SKEWERS**

with balsamic glaze

SMOKED SALMON TARTARE

cucumber bites with creme fraiche & chives

**KOREAN FRIED CHICKEN
OR CAULIFLOWER (VG),**

sticky gangjeong sauce, sesame seeds

Menu 4

R260pp EX VAT

Groups of 30 - 50 pax

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MUSHROOM & MOZZARELLA ARANCINI

with roasted garlic mayo

TERIYAKI CHICKEN SKEWERS

with charred spring onions

VEG SPRING ROLLS

with tomato ginger jam (VG)

CHICKEN SAMOOSAS

with coriander raita

**BOCCONCINI, CHERRY TOMATO
& BASIL SKEWERS**

with balsamic glaze

SMOKED SALMON TARTARE

cucumber bites with creme fraiche & chives

**KOREAN FRIED CHICKEN
OR CAULIFLOWER (VG),**

sticky gangjeong sauce, sesame seeds

LAMB KOFTES

with minted yoghurt and sumac

SEARED PRAWNS

with Nam Jim sauce

—•—

50-150 pax

(VG) – VEGAN

Menu 5

R390pp EX VAT

Groups of 50 - 150 pax

CANAPÉS

MUSHROOM & MOZZARELLA ARANCINI

with roasted garlic mayo

TERIYAKI CHICKEN SKEWERS

with charred spring onions

KOREAN FRIED CAULIFLOWER (VG),

sticky gangjeong sauce, sesame seeds

BOCCONCINI, CHERRY TOMATO & BASIL SKEWERS

with balsamic glaze

SMOKED SALMON TARTARE

cucumber bites with creme fraiche & chives

HARRINGTONS COCKTAIL BURGERS

Korean chicken, Beef & cheddar,
Chickpea & beetroot burgers

BOWLS

PUMPKIN RISOTTO

with miso butter and sage, macadamia nuts

LEMON CHICKEN,

herbed orzo, roasted cherry tomatoes

BRAISED LAMB,

rosemary mash, baby veg

DESSERTS

DOUBLE CHOCOLATE BROWNIES

MINI LEMON MERINGUE SQUARES

Menu 6

R475pp EX VAT

Groups of 70 - 150 pax

PLATTERS ON TABLE

LOCAL CHARCUTERIE & CHEESE,

pickles, fried almonds, olives, preserves

CANAPÉS

OYSTERS

with tabasco and sauce mignonette

MUSHROOM & MOZZARELLA ARANCINI

with roasted garlic mayo

SEARED PRAWN SKEWERS

with Nam Jim sauce

BOCCONCINI, CHERRY TOMATO & BASIL SKEWERS

with balsamic glaze

SMOKED SALMON TARTARE

cucumber bites with creme fraiche & chives

HARRINGTONS COCKTAIL BURGERS

Korean chicken, Beef & cheddar,
Chickpea & beetroot burgers

BOWLS

PUMPKIN RISOTTO

with miso butter and sage, macadamia nuts

HONEY GINGER GLAZED HAKE,

sushi rice, edamame beans & kewpie mayo

LEMON CHICKEN,

herbed orzo, roasted cherry tomatoes

BRAISED LAMB,

rosemary mash, baby veg

DESSERTS

DOUBLE CHOCOLATE BROWNIES

MINI LEMON MERINGUE SQUARES

MACARONS

Plated or Buffet

Menu 7

PLATED DINNER R395pp EX VAT
OR BUFFET STYLE R495pp EX VAT

Groups of 40 - 80 pax

STARTERS

MUSHROOM & MOZZARELLA ARANCINI
with roasted garlic mayo

OR

SALT & PEPPER CALAMARI,
rocket, Nam Jim sauce

OR

CHICKEN TACO,
grilled corn, guacamole, herb salsa

MAINS

PUMPKIN RISOTTO
with miso butter and sage, macadamia nuts

OR

PANFRIED LINE FISH,
lemon and chilli baby potatoes, broccolini

OR

SEARED RIBEYE,
truffle mash, wild mushrooms, bok choy, red wine thyme jus

DESSERTS

DOUBLE CHOCOLATE BROWNIES

OR

BERRY CRUMBLE CHEESECAKE

South African Flavours

Menu 8

R430pp EX VAT

CANAPÉS

CHICKEN SAMOOSAS
with coriander raita

VEG CHILLI BITES
with mint chutney

**BOEREWORS, BOERENKAAS
& MRS BALLS SLIDERS**

PERI PERI STYLE CHICKEN SLIDERS

BEETROOT FRITTER SLIDERS
with avocado & tomato ginger jam

MINI VETKOEK WITH CURRIED LAMB MINCE
& carrot relish

MINI VETKOEK WITH CURRIED BEANS
& carrot relish

BOWLS

SPRINGBOK BREDIE
with traditional pap

'VIS N TJIPS'
battered fish and chips with malay spices

LENTIL BOBOTIE
with apricot & almond chutney

DESSERTS

TRADITIONAL MALVA PUDDING
with Amarula custard

MINI KOEKSISTERS

Menu 9

R580pp EX VAT

CANAPÉS

SHAVED BILTONG & ROASTED CASHEWS

VEG SAMOOSAS
with beetroot raita

CHICKEN SAMOOSAS
with coriander raita

VEG CHILLI BITES
with mint chutney

**BOEREWORS, BOERENKAAS
& MRS BALLS SLIDERS**

PERI PERI STYLE CHICKEN SLIDERS

BEETROOT FRITTER SLIDERS
with avocado & tomato ginger jam

MINI VETKOEK WITH CURRIED LAMB MINCE
& carrot relish

MINI VETKOEK WITH CURRIED BEANS
& carrot relish

BOWLS

TOMATO BREDIE
with traditional pap

'VIS N TJIPS'
battered fish and chips with malay spices

CHICKEN BRIYANI
with coconut rice

LENTIL BOBOTIE
with apricot & almond chutney

DESSERTS

TRADITIONAL MALVA PUDDING
with Amarula custard

MINI KOEKSISTERS

PEPPERMINT CRISP TART

10-30 pax

Vegetarian/Vegan/Halal friendly

(VG) – VEGAN

V/H Menu 1

R115pp EX VAT

Groups of 10 - 30 pax

SUN-DRIED TOMATO ARANCINI

with roasted garlic mayo

TERIYAKI TOFU SKEWERS

with charred spring onions

VEG SPRING ROLLS

with tomato ginger jam (VG)

CHEESE & CORN SAMOSAS

with coriander raita

V/H Menu 2

R155pp EX VAT

Groups of 10 - 30 pax

SUN-DRIED TOMATO ARANCINI

with roasted garlic mayo

TERIYAKI TOFU SKEWERS

with charred spring onions

VEG SPRING ROLLS

with tomato ginger jam (VG)

CHEESE & CORN SAMOSAS

with coriander raita

FLATBREAD WITH CARAMELISED ONION,

blue cheese, fig, rocket

FALAFELS

with minted coconut yoghurt & sumac

ADDITIONS - BURGERS

R45pp EX VAT

CHICKPEA AND BEET BISTRO BURGER

with guacamole, tomato jam (VG)

ADDITIONS - DESSERTS

R40pp EX VAT

DOUBLE CHOCOLATE BROWNIES

MINI LEMON MERINGUE TARTS

30-50 pax

Vegetarian/Vegan/Halal friendly

(VG) – VEGAN

V/H Menu 3

R200pp EX VAT

Groups of 30 - 50 pax

SUN-DRIED TOMATO ARANCINI

with roasted garlic mayo

TERIYAKI TOFU SKEWERS

with charred spring onions

VEG SPRING ROLLS

with tomato ginger jam (VG)

CHEESE & CORN SAMOSAS

with coriander raita

**BOCCONCINI, CHERRY TOMATO
& BASIL SKEWERS**

with balsamic glaze

WATERMELON TARTAR,

toasted nuts and feta in baby gem lettuce cups

KOREAN FRIED CAULIFLOWER,

sticky gochujang sauce, sesame seeds (VG)

V/H Menu 4

R260pp EX VAT

Groups of 30 - 50 pax

SUN-DRIED TOMATO ARANCINI

with roasted garlic mayo

TERIYAKI TOFU SKEWERS

with charred spring onions

VEG SPRING ROLLS

with tomato ginger jam (VG)

CHEESE & CORN SAMOSAS

with coriander raita

**BOCCONCINI, CHERRY TOMATO
& BASIL SKEWERS**

with balsamic glaze

WATERMELON TARTAR,

toasted nuts and feta in baby gem lettuce cups

KOREAN FRIED CAULIFLOWER,

sticky gochujang sauce, sesame seeds (VG)

FALAFELS

with minted coconut yoghurt & sumac

TEMPURA GREEN BEANS

with chipotle mayo dip