

# Rosh Hashanah Menu

Sept 22- 24th

## START

- Chopped Liver 8/14  
chicken liver (250ml or 500ml)
- Crown Challah 18 each  
plain or raisin challah
- Hummus & Pita 19  
Smooth hummus (500ml) topped with tahini, olive oil, paprika and za'atar served with a bag of fresh pita (V)
- Marinated Olives 8  
Mixed marinated olives ready to serve or heat and serve warm (250ml) (GF/V)

## SOUPS

- Rustic Chicken Soup 15/lt  
Rich golden chicken soup with chunks of chicken and vegetables (GF)
- Matzo Balls 12/6pc  
Light and fluffy matzo balls
- Minestrone 15/lt  
Mixed vegetables, beans, tomato, garlic and herbs (GF/V)
- Lentil Soup 15/lt  
Dupuy lentil soup with vegetables in a tomato base
- Butternut Squash Soup 15/lt  
roasted butternut squash with herbs (GF/V)

## APPETIZER

- Samosas 33/dz  
Vegetarian samosas served with chutney (V)
- Spring Rolls 33/ dz  
Fried vegetables spring rolls served with plum sauce (V)
- Summer Rolls 33/dz  
sesame rice noodles, rice paper, mango, cucumber, peppers, purple cabbage, mint, basil, and sweet chilli sauce (GF/V)
- Bite Size Chicken Satay 33/dz  
Shawarma marinated chicken satays served with a chimichurri sauce
- Salmon Satay 33/dz  
Peruvian marinated salmon, with a dill aioli

## SALADS Regular 3-4 \Medium 6-8 \Large 10-12

- Mixed Greens Salad 32\64\96  
House mixed greens topped with radishes, roasted pumpkin seeds, sliced cucumber, cherry tomato and dried cranberries served with a lemon dressing (GF/V)
- Baby Kale Salad 40\80\120  
mixed with baby spinach, currants, watermelon radishes, cucumber, roasted squash, and toasted seeds with a dash of white balsamic vinegar (GF/V)
- Arugula Salad 40\80\120  
Watermelon radishes, roasted sweet potato, roasted pears, radicchio, candied pecans, white balsamic dressing (GF/V)
- Quinoa Salad 32\64\96  
saffron quinoa salad served with roasted cauliflower, fresh cranberries, diced roasted peppers, roasted red onions, mint, parsley, with a tumeric lemon dressing (GF/V)
- Coleslaw 32\64\96  
Cabbage, carrots, peppers, kohlrabi, red onions and herbs in apple cider vinaigrette (GF/V)

## MAINS

- Roasted Turkey 190 /5-7kg  
Slow-cooked herb-roasted turkey served sliced with turkey gravy (GF)
- Braised Brisket 49 /lb  
served sliced and cooked, and glazed in a 12-year-old perpetual tomato beef stock (GF)
- Braised Beef Short Ribs 34 /6oz  
slow-cooked beef short ribs beef jus
- Grilled Chicken Supreme 11 /piece  
Lemon herb chicken served with chicken jus
- Whole Branzino 34 /each  
Deboned fillets herb-stuffed euro bass served with salsa verde and grilled lemon
- Chicken Fingers 48 / dz  
Panko breaded chicken fingers served with honey
- Stuffed Eggplant 19 each  
tricolor quinoa, zucchini, kale, peppers and leeks served on tomato sauce
- Beef Meatballs 36 /dz  
Tomato sauce, basil, olive oil

## SIDES

Grilled Vegetables 36\69\104  
sweet potato, red onion, zucchini, eggplant, peppers and Green beans,  
marinated and balsamic glazed

Roasted Vegetables 36\69\104  
Roasted seasonal vegetables tossed with olive oil, salt, pepper and  
fresh herbs

Roasted Potatoes 36\69\104  
Garlic, rosemary and onion-roasted Yukon Gold potatoes

Rustic Mashed Potatoes 36\69\104  
butter, cream, roasted garlic (GF)

Horseradish 9.5 /per 250ml  
red horseradish

Cranberry Sauce 7.5 /per 250ml

Hot Sauce 9.5 /per 250ml  
house-made hot sauce

## DESSERTS

Cookies 30/dz  
Chef's selection of seasonal mixed cookies, which may include: Triple  
chocolate, Chocolate chip, Orange white chocolate, oatmeal, ginger  
snap and other seasonal flavours (may contain nuts)

Fruit Platter 84  
melons, pineapple, berries and grapes serve 12ppl

Apple Crumble 29  
crumble-topped cinnamon stewed apples in a sweet pastry shell

Pumpkin Pie brulee 34  
Served with cream and candied nuts

Cheese Platter 18/person minimum 6 ppl  
Imported and domestic cheese board artfully presented with pickles,  
vegetables, olives, fresh fruit, dried fruits and nuts, jellies, breads,  
crostini's and crackers.

Brownie 7 per pc  
Decadent chocolate brownie with ganache and chocolate curls

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You do not see some of your season favourites, ask about it, and we can add it to  
your menu selection