

DE BLAAUWE KITCHEN

Set-Menus
January 2025 - December 2025

DE BLAAUWE KITCHEN

MENU 1

BREAKFAST

R 219.00 per person

MIMOSA ON ARRIVAL

EL CLASSICO

scrambled eggs, crispy bacon, sautéed mushrooms,
grilled tomato, golden fries, and a side of toast

or

AVO & HUMMUS

creamy avocado and hummus on ciabatta, topped with feta,
grilled mushrooms and blistered cherry tomatoes

or

FRENCH TOAST

golden fried brioche, served with honey banana & toasted nuts

CAPPUCCINO/TEA

BLAAUWKLIPPEN

DE BLAAUWE KITCHEN

MENU 2

LUNCH

R 259.00 per person

STARTERS TO SHARE

focaccia bread, salad

MAINS

(CHOOSE ONE)

GRILLED CALAMARI

calamari tubes grilled in lemon butter & parsley, served with rice

or

CHICKEN SOUVLA BOWL

greek marinated chicken, tomato, red onion, olives, feta, cucumber,
tzatziki, hummus & pita bread

or

EL GRECO PIZZA

tomato, mozzarella, spinach, olives & feta

BLAAUWKLIPPEN

DE BLAAUWE KITCHEN

MENU 3

LUNCH

R 349.00 per person

STARTERS TO SHARE

crispy bobotie spring rolls, mushroom arancini, focaccia bread

MAINS

(CHOOSE ONE)

POLLO LINGUINE

chicken and seasonal vegetables cooked in a creamy
white wine sauce, served with linguine pasta

or

HALOUMI SOUVLA BOWL

grilled haloumi, tomato, red onion, olives, feta, cucumber, tzatziki,
hummus & pita bread

or

WILD WEST PIZZA

tomato, mozzarella, bacon, avo & feta

DESSERTS TO SHARE

mini malva pudding,
mini cheesecake,
mini creme brûlée

BLAAUWKLIPPEN

DE BLAAUWE KITCHEN

MENU 4

LUNCH

R 399.00 per person

STARTERS TO SHARE

greek salad, focaccia athena, vegetable springroll, con funghi arancini

MAINS

(CHOOSE ONE)

VEGETARIAN ALLA PUTTANESCA LINGUINE

artichoke, capers, olives & blistered cherry tomatoes cooked in a napoli sauce,
served with linguine pasta

or

BEEF SOUVLA BOWL

beef fillet skewer, tomato, red onion, olives, feta, cucumber, tzatziki,
hummus & pita bread

or

GRILLED CALAMARI

calamari tubes grilled in lemon butter & parsley,
served with rice

or

CUCINA DI GIOVANNI PIZZA

tomato, mozzarella, parma ham, rocket, parmesan

DESSERTS TO SHARE

mini malva pudding,
mini cheesecake,
mini creme brûlée

BLAAUWKLIPPEN

DE BLAAUWE KITCHEN

MENU 5

LUNCH

R 489.00 per person

STARTERS TO SHARE

focaccia athena, caprese salad, grilled calamari, bobotie springrolls

MAINS

(CHOOSE ONE)

CON FUNGHI RISOTTO

mixed mushrooms, truffle oil & fresh herbs cooked in a white wine cream sauce,
topped with parmesan shavings

or

LAMB SHANK

slow-cooked lamb shank, cooked in a red wine & tomato base,
served with mashed potato

or

KING PRAWNS

king prawns cooked in a lemon butter sauce,
served with rice

DESSERTS TO SHARE

macarons,
mini malva pudding,
mini cheesecake,
mini creme brûlée

BLAAUWKLIPPEN

DE BLAAUWE KITCHEN

TERMS & CONDITIONS

Provisional bookings will only be held for 3 days, thereafter the date will be released and bookable for other patrons.

Bookings are confirmed on receipt of a 50% deposit.

The balance is payable 7 days prior to your booking. Any cancellations or no-shows thereafter will be charged in full. We will pack the food in a takeaway box for you.

Any meals that are outsourced will incur a surcharge of R250.00 per person.

Bookings are only considered as cancelled if received in writing and confirmed by De Blaauwe Kitchen in writing.

Should a confirmed booking be cancelled, the deposit will be forfeited.

This quote excludes any additional beverages - these will be charged on consumption:

- There is no sharing permitted.
- We do not allow split payments.
- We do not have cash-bar facilities.

There is a 10% gratuity added to the final bill.

Breakfast bookings are accommodated between 08:00 - 12:00.

Lunch bookings are accommodated between 12:00 - 17:00.