



M U J O B A R & R E S T A U R A N T

our function menu

savoury canapés

(all canapés serve 12, unless otherwise indicated.)

cheesy jalapeño potato poppers (v) - <i>potato shells, cream cheese, cheddar, jalapeno's</i>	146
feta & lemon dip (v) - <i>served with pita chips</i>	159
chicken livers on potato crisps - <i>potato slices, creamy, garlic portuguese chicken livers</i>	168
vegan satay veggie cups (ve) - <i>red cabbage, carrots, spring onion, peanuts, satay dressing</i>	170
grilled caprese tomato bruschetta (ve) - <i>toasted ciabatta, tomato, mozzarella, basil pesto (can also be made with vegan cheese)</i>	199
rib & crispy potato bites - <i>potato slices, deboned, marinated pork rib, garlic mayo, deep fried onion rings</i>	185
mini ranch chicken tacos - <i>shredded chicken, bacon, lettuce, ranch dressing, crisp flour taco</i>	195
vietnamese springrolls (v/ve)- <i>chicken, noodles, carrots, cabbage, mushrooms, spring onion, sesame oil (can also be made vegan)</i>	195
gammon & cheddar croquettes - <i>dutch bitterballen style croquettes</i>	228
corn dog bites - <i>cheese griller bites fried in corn batter</i>	228
pizza pies (v) - <i>mini pizza pies with bacon & marinated mushrooms (omit bacon for vegetarian option and can also be made with vegan cheese)</i>	240
salami pizza puffs - <i>cheese, salami and marinara mini muffins</i>	269
charred corn & chipotle hummus pita crisps with chorizo crumbs (ve) - <i>(also in vegan)</i>	269
biltong paté - <i>cream cheese, biltong, pita crisps, onion marmalade</i>	299
feta, biltong and peppadew springrolls	329
cheesy meatball pizza cups - <i>meatballs nestled in their own little bread cup</i>	329
bobotie samoosas - <i>traditional malay style lamb and beef mince samoosas</i>	345
corn fritters (v) - <i>topped with basil pesto cream cheese and slow roasted tomatoes</i>	345

sweet canapés

(all snacks serve 12 portions, unless otherwise indicated.)

chocolate caramel biscuit truffles	315
ginger and white chocolate biscuit truffles	339
mini banoffi tarts	339
mini milktart & chocolate springrolls	359

our famous diy braais

(bring and braai your own meat and choose from a selection of side dishes and salads. all cutlery, crockery, wood, braai grids and seasoning is provided. additional crate of fire wood are available at R60 a crate.)

BYO meat (woodage to braai your own) 199 for the first 6 people 20 per person thereafter

choose your sides

(price per person)

buttery cheese & garlic stuffed buns	17
classic potato salad – <i>with boiled eggs and creamy mayonnaise dressing</i>	18
noodle salad – <i>fusilli pasta with cheddar and peppers and a tangy tomato sauce</i>	24
greek salad – <i>the ol' classic with our homemade vinaigrette</i>	29
spiced roasted butternut – <i>stuffed with cherry tomatoes and brie</i>	37
potato & mushroom bake – <i>south africa's favourite</i>	39
mediterranean potato salad – <i>potatoes, chickpeas, sundried tomatoes, feta, bacon & cannellini beans in a garlicky, lemony dressing</i>	48
warm roast veg & potato salad – <i>tossed in our fabulous veggie dressing</i>	54

our potjies

(all pots serve 10 people)

osso bucco style oxtail and beef shin pot – <i>stewed with tomatoes and white wine and wheat</i>	2195
beef shin hot pot – <i>with onion dumplings and rice</i>	2395
mediterranean lamb pot – <i>deboned shoulder of lamb served with rice</i>	2545

- * prices exclude a 10% service fee on all functions
- * 50% deposit is payable to secure your booking
- * regrettably no outside catering is allowed.