SET MENU option 1

R265 per person

MAIN COURSE

Chicken curry

Red tandoori chicken curry, fried onion rings jasmine rice & naan bread

or

Beef burger

Bourbon BBQ beef burger, bacon, melted mozzarella chipotle slaw & rustic chips

or

Rump steak

Inferno fired 300g rump, crème fraîche, chimichurri sauce, sautéed potatoes with glazed onions & sunblush tomatoes

or

Hake & chips

Beer battered hake & chips

DESSERT

Frangipane tart

Gluten free almond tart, clotted cream & seasonal fruits

Minimum 10 guests. Excluding drinks & gratuity.

Regrettably, no corkage allowed when dining on a set menu.



SET MENU option 2

R350 per person

STARTER

Chefs soup

Freshly prepared soup of the day

or

Chicken satays

Thai chicken skewers, peanut satay sauce with lime toasted sesame seed & nut sprinkle

or

Bobotie

Cape Malay bobotie, crème fraîche, avo, mata sambals & corn chips



MAIN COURSE

Chicken curry

Red tandoori chicken curry, fried onion rings, jasmine rice & naan bread

or

Beef burger

Bourbon BBQ beef burger, bacon, melted mozzarella, chipotle slaw & rustic chips

or

Rump steak

Inferno fired 300g rump, crème fraîche, chimichurri sauce, sautéed potatoes with glazed onions & sunblush tomatoes

or

Hake & chips

Beer battered cake & chips



DESSERT

Chocolate Torte

Dark chocolate tart, Oreo base, toasted sesame brittle, orange Cointreau sauce

Minimum 10 guests. Excluding drinks & gratuity.

Regrettably, no corkage allowed when dining on a set menu.



SET MENU option 3

R425 per person

STARTER

Jalapeño cheeseballs

Jalapeño melted cheese bites with smoky chipotle mayo

or

Paella

Saffron Spanish paella with prawns, mussels, baby squid, chorizo & peas

or

Caramelized pork

Vietnamese pork & pineapple, fragrant jasmine rice & pickled carrot

MAIN COURSE

Pan fried hake

Hake with winter vegetables & soy, lime & honey drizzle

or

Pork belly

Slow braised pork belly with honey roasted parsnip, baby carrots & creamy polenta

or

Venison

Venison fillet with wood oven roasted Chinese 5 spice apricots & potato rosti

or

Rump

Inferno fired 300g rump, crème fraîche, chimichurri sauce, sautéed potatoes with glazed onions & sunblush tomatoes

DESSERT

Cheese Cake

New York style cheesecake with seasonal berry coulis

Minimum 10 guests. Excluding drinks & gratuity.

Regrettably, no corkage allowed when dining on a set menu.



PRIVATE EVENT costs

DEPOSIT

A 25% deposit is required within 5 working days of making reservation to secure booking which is non-refundable. The balance to be settled on or before event, EFT or Credit Card payments excepted.

Please provide us with all your company details for pro forma and invoice purposes.

ILALI GRILL (PTY) LTD

Co Reg Nr: 2020/728378/07 Vat Nr: 4180296941 Address: 197 George road, Wilderness, South Africa

Tel Nr: 044 877 0808

MENU COSTS

Menu prices based on menu selected.

For dietary requirements please notify us when choosing your menus.

BEVERAGE COSTS

All beverages will be charged individually.

NO CORKAGE ALLOWED.

OTHER DETAILS

Final numbers need to be confirmed 48 hours before the event.

No shows will be charged in full.

10% Gratuity charge will be added to the total final bill.

NOTES

For all events you will have access I hour prior to the event to decorate tables.

WIFI in the restaurant is capped to 250 megabytes per device.

