



THE LEMON TREE

R E S T A U R A N T

Catering Menu



BREAKFAST FINGER SNACKS

Mini selection of the following per person –

6 item for R135 pp

8 items for R175 pp

10 items for R210 pp

Yoghurt, fruit & muesli parfaits,

Rainbow fruit salad in glass footed cup, (vegan)

Smashed avo mini toasts with toasted sesame sprinkle, (vegan)

Bacon and mushroom crustless quiche,

Butternut and feta crustless quiche,

Smoked salmon crustless quiche,

Smoked salmon, cream cheese and chives rosti,

Egg Mayo filled croissants,

Salmon, cream cheese bagels with capers & dill,

Bacon, cheese & rocket filled croissants,

Chicken mayo croissants,

Mini breakfast wraps,

Apple strudel muffins,

Scones with jam and cream,

Chocolate brownie,

Vanilla cupcakes,

French Macaroons,

Lemon squares



BRUNCH FINGER SNACKS

Mini selection of the following per person –

6 item for R135 pp

8 items for R175 pp

10 items for R210 pp

Yoghurt, fruit & muesli parfaits,

Rainbow fruit salad in glass footed cup, (vegan)

Smashed avo mini toasts with toasted sesame sprinkle, (vegan)

Bacon and mushroom crustless quiche,

Butternut and feta crustless quiche,

Smoked salmon, cream cheese and chives rosti,

Salmon, cream cheese bagels with capers & dill,

Bacon, cheese & rocket filled croissants,

Chicken mayo mini wraps,

Beef fillet on crostini with caramelised onion,

Grilled chicken kebabs,

Beef fillet skewers with thai pesto,

Scones with jam and cream,

Chocolate brownie,

Cinnamon rolls with cream cheese icing,

Vanilla cupcakes,

French Macaroons,

Lemon squares



HIGH TEA MENU

R200 pp

The high tea begins with a selection of teas served to the table

The traditional tea starts with savoury bites

Followed by scones with jam & cream

And lastly a delicious selection of mini sweet items served on a 3 tier stand

Savoury:

Finger sandwiches,

Chicken mayo wraps,

Grilled chicken kebabs,

Vegetarian springroll

Scones Mini scones with jam & cream

Sweet:

Macaroons,

Chocolate brownies,

Lemon crumble



VIP HIGH TEA MENU

R360 pp | minimum 8 pax

Homemade lemonade and Rooibos iced tea for the table

Served harvest style on beautiful platters at different heights to create interest

Savoury:

Whole quiche (one per 8 guests or 2 minis pp)

Salmon & pea OR Bacon & mushroom OR Roasted veg with feta,

Whole beef filet sliced served with chimichurri

Artisan cheeseboard with 4 different cheeses, preserves & crackers

Green salad, with broccoli, mange route, sliced avo, lettuce

Chicken mayo wraps,

Lamb croquettes

Sweet:

Scones Mini scones with jam & cream

Build a waffle station with caramel sauce, nutella, cream & berries,

Lemon Meringues

Macaroons,

Chocolate brownies,



FINGER FOOD LUNCH

Mini selection of the following per person –

6 item for R140 pp

8 items for R185 pp

10 items for R220 pp

Smashed avo mini toasts with toasted sesame sprinkle, (vegan)

Vegetarian spring rolls with sweet chilli sauce,

Watermelon, goats cheese and balsamic blocks (seasonal)

Large greensalad with pea guacamole, apple, lettuce, feta dressing,

Bacon and mushroom crustless quiche,

Butternut and feta crustless quiche,

Salmon, cream cheese mini toasts with capers & dill,

Panko crumbed prawns with spicy mayo,

Chicken mayo mini wraps,

Beef fillet on crostini with caramelised onion,

Pork sausages rolls,

Lamb shank pizza,

Grilled chicken kebabs,

Beef fillet skewers with thai pesto,

Scones with jam and cream,

Chocolate brownie,

Cinnamon rolls with cream cheese icing,

Vanilla cupcakes,

French Macaroons,

Lemon squares



EVENING FINGER SNACKS

Mini selection of the following per person –

6 item for R160 pp

8 items for R200 pp

10 items for R250 pp

Vegetarian spring rolls with sweet chilli sauce,

Large green salad with pea guacamole, apple, lettuce, feta dressing,

Fish cakes with tartar sauce,

Salmon, cream cheese potato rostis,

Panko crumbed prawns with spicy mayo,

Coronation chicken mini toasts,

Grilled chicken kebabs,

Beef fillet on crostini with caramelised onion,

Pork sausages rolls,

Pork belly blocks with BBQ sauce,

Lamb shank pizza,

Beef fillet skewers,

Chocolate brownie,

Vanilla cupcakes,

Carrot cake cupcakes,

French Macaroons,

Lemon squares



3 COURSE DINNER

R415 per head

STARTER:

Butternut Soup with toasted ciabatta,

Fish cakes with tartare sauce & side salad,

Springbok Carpaccio with red onion, parmesan cheese, fresh rocket, toasted ciabatta

Vegetarian spring rolls with sweet chilli sauce,

MAIN:

Chickpea tagine, with seasonal vegetables, quinoa and toasted almonds,

Fish of the day, with chips or salad and tartare sauce,

Petit Poussin – grilled baby chicken with a side of your choice,

Pork Belly, creamy mashed potatoes with seasonal vegetables,

Lamb shank with creamy mashed potatoes and veggies

DESSERT:

Chocolate brownie with cream or ice cream,

Vanilla pod creme brulee,

Deep fried Lindt balls with cream



BEVERAGES

JUICES

JUGS – 1 L

HOUSE MADE LEMONADE 70

With fresh mint, ice topped with sparkling water

ROOIBOS AND APPLE ICED TEA 72

With mint and fresh apple slices

ORANGE JUICE 70

Freshly squeezed

Hot Water with lemon slices 12

Hot water with lemon & honey 25

MOOD LIFTER 45

Fresh juiced ginger, lemon & honey, hot water

SHINE 52

Apple, carrot & ginger

REFRESH 46

Apple, cucumber & celery

IMMUNE BOOST 52

Orange, carrot & ginger

ORANGE 45

freshly squeezed



BEVERAGES

HOT BEVERAGES

Espresso single 29 | double 31
Americano single 35 | double 38
Macchiato single 35 | double 38
Cortado 38
Flat white 39
Cappuccino short 38 | tall 42
Café Latte 42
Chai latte 44
Dirty Chai 46
Hot chocolate 44
Café mocha 46
Red cappuccino 46

add almond milk 15

Add vanilla/hazelnut/vanilla 12

TEA Rooibos | Ceylon | Earl Grey | Green | chamomile 28

MILKSHAKES 55

Chocolate | vanilla | coffee | strawberry | bar one | bubble- gum
KIDS SHAKE 40

MINERALS 29

Coke | coke zero | coke lite | fanta | stoney | crème soda | sprite
Appletiser | Grapetiser 33
Rock shandy 45
Dry lemon | lemonade | soda water | ginger ale | tonic water 25
BOS iced tea 34
Bundaberg ginger beer 42
San Pellegrino orange / blood orange 42

SPRING WATER

Valpre 750 42
Valpre 350 29



BUBBLES



Moet Brut		900
De Grendel Rose		400
Simonsig Brut		340
Miss Molly Brut	80	240
Miss Molly Brut rose		240
Leopards Leap sparkling		210

WHITE WINE



Diemersdal sauv blanc		195
West Coast sauv blanc	50	195
Bellingham chenin blanc	45	190
Cederberg chenin		220
Jordan unoaked chardonnay		220
Boschendal chardonnay	60	230

ROSE





Diemersdal sauv rose		195
Bellingham Berry Bush Rose	45	195
Haute Cabrière pino noir chardonnay	50	190



=187ml



RED WINE

		
Guardian Peak merlot		250
La Bri merlot		360
Laborie merlot	60	200
Fat Bastard merlot		270
La Motte cabernet sauvignon		300
Miles Mossop cabernet sauvignon		480
Springfield Whole Berry cabernet		320
Bellingham shiraz	55	190
Cederberg shiraz		420
Beyerskloof pinotage	60	200
Hazendal pinotage		380
R & R Classique		370
Neil Ellis cab/merlot		240
Kanonkop Kadette		250
Anthonij Rupert Optima		370
Mulderbosch Estate blend		500



=187ml



COCKTAILS

CITRUS MARGRITA 79

Silver tequila, triple sec, orange juice, lime juice, agave syrup, salt – make it spicy

ESPRESSO MARTINI 79

Vodka, coffee liqueur, espresso, agave syrup, vanilla

GRAPEFRUIT FIZZ 79

Tequila, lime juice, grapefruit soda

APEROL SPRITZ 79

Aperol, prosecco, soda, orange wedge

LEMON & THYME GIN COCKTAIL 79

Juniper Lab's Lemon gin, fresh thyme, indian tonic

LONG ISLAND ICE TEA 105

Vodka, tequila, rum, gin, triple sec, lemon juice, cola

RUM OLD FASHIONED 79

Double shot rum, orange bitters, orange, black cherry

COSMO 79

Vodka, triple sec, cranberry juice, lime juice

MOJITO 79

White rum, mint, fresh lime, soda

MIMOSA 55

Sparkling wine & orange juice



FROM THE BAR

BEERS

Amstel 39
Black Label 38
Castle lite 38
Castle lager 38
Corona 39
Heineken 39
Windhoek draught 40
Windhoek larger 39

CIDERS

Brutal fruit 39
Hunters Dry 38
Savanna Dry 39
Savanna light 39

NON ALCOHOLIC

Corona 39
Savanna 39

Kanonkop Kadette
Anthonij Rupert Optima
Mulderbosch Estate blend

SPIRITS

Absolute vodka
Smirnoff vodka
Tanqueray gin

Castle lite 38
Castle lager 38
Corona 39
Heineken 39
Windhoek draught 40
Windhoek larger 39

CIDERS

Brutal fruit 39
Hunters Dry 38
Savanna Dry 39
Savanna light 39

NON ALCOHOLIC

Corona 39
Savanna 39

Kanonkop Kadette
Anthonij Rupert Optima
Mulderbosch Estate blend

Thank you

PLEASE
FOLLOW US



FOR PRIVATE EVENT QUERIES PLEASE CONTACT:
041 581 1312

WWW.THELEMONTREERESTAURANT.CO.ZA
INFO@THELEMONTREERESTAURANT.CO.ZA

