

THE LEMON TREE

RESTAURANT

Catering Menu



BREAKFAST FINGER SNACKS

All our catering menus are available at any time of the day.

Mini selection of the following per person –
6 items for R150 pp
8 items for R195 pp
10 items for R230 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 items for R150 pp

8 items for R195 pp

10 items for R230 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

R250 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 spring rolls

Scones Mini scones with jam & cream

Sweet:
Macaroons,
Chocolate brownies,
Lemon crumble


HAPPY
Birthday

VIP HIGH TEA MENU

R395 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 fillet sliced served with chimichurri
Artisan cheeseboard with 4 different cheeses, preserves & crackers
Green salad, with broccoli, mangetout, 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 items for R155 pp

8 items for R205 pp

10 items for R240 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 green salad 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 sausage 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 items for R175 pp
8 items for R220 pp
10 items for R275 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 sausage 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

R455 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

WHOLE CAKES CAN BE ORDERED

12cm mini celebration cakes (side plate size):

Vanilla cake 2 layer R180

Keto friendly almond & honey cheesecake R250

Vegan salted caramel cheesecake (cashew nuts) R280

20cm whole cakes (dinner plate size):

Macadamia toffee cheesecake R550

Chocolate cheesecake R580

Keto friendly almond & honey cheesecake R700

Vegan salted caramel cheesecake (cashew nuts) R750

Decadent chocolate cake 2 layer R520

Decadent chocolate cake 3 layer R780

Carrot cake with walnuts & cream cheese icing 2 layer R580

Vanilla cake with vanilla and caramel centre 3 layer R780

Custom cakes by prior arrangement and quote.

Additional decor or decorations can be quoted separately.










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

THE RED 55
Beetroot, carrot, apple & ginger

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 65

Chocolate | vanilla | coffee | strawberry | bar one | bubble- gum
KIDS SHAKE 42

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


DE GRENDEL

BUBBLES

Moet Brut		1100
De Grendel Rose		600
Simonsig Brut		420
Hillock Penelope Anne MCC		420
Miss Molly Brut	80	290
Leopards Leap sparkling		240

WHITE WINE

Diemersdal sauv blanc		230
West Coast sauv blanc	55	250
Bellingham chenin blanc	50	190
Cederberg chenin		260
Jordan unoaked chardonnay		270
Boschendal chardonnay	65	280

ROSE

Neil Ellis Way of Flowers cinsaut rose		250
Bellingham Berry Bush Rose	50	195
Haute Cabrière pinot noir chardonnay	60	260

=187ml



RED WINE

Guardian Peak merlot		250
La Bri merlot		400
Laborie merlot	60	240
Fat Bastard merlot		300
Hillock merlot		240
La Motte cabernet sauvignon		360
Miles Mossop cabernet sauvignon		600
Springfield Whole Berry cabernet		460
Windmeul shiraz	60	220
Cederberg shiraz		480
Beyerskloof pinotage	65	260
Hazendal pinotage		500
R & R Classique		430
Neil Ellis cab/merlot		360
Wildekrans Deep Purple		290
Mulderbosch Estate blend		520

=187ml



COCKTAILS

CITRUS MARGARITA 85

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

ESPRESSO MARTINI 89

Vodka, coffee liqueur, espresso, agave syrup, vanilla

GRAPEFRUIT FIZZ 85

Tequila, lime juice, grapefruit soda

APEROL SPRITZ 89

Aperol, prosecco, soda, orange wedge

LEMON & THYME GIN COCKTAIL 85

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 95

Double shot rum, orange bitters, orange, black cherry

COSMO 85

Vodka, triple sec, cranberry juice, lime juice

MOJITO 85

White rum, mint, fresh lime, soda

MIMOSA 55

Sparkling wine & orange juice



FROM THE BAR

BEERS

Amstel Lager 39

Black Label 38

Castle lite 38

Castle lager 38

Corona 45

Corona Zero 42

Heineken 39

Hansa 38

Windhoek draught 40

Windhoek Lager 39

CIDERS

Brutal fruit 42

Hunters Dry 42

Savanna Dry 44

Savanna light 44

Savanna Zero 42

NON ALCOHOLIC

Corona 39

Savanna 39

SPIRITS

Absolut vodka 35

Smirnoff vodka 30

Gordons Gin 30

Tanqueray gin 40

Inverroche Amber 45

Lemon Tree Citrus Gin 45

Lemon Tree watermelon gin 45

Lemonchello cream 45

Triple Sec 30

Jägermeister 40

Jose Cuervo Gold 35

Bacardi Gold 35

Bacardi White 35

Cointreau 40

Richelieu 30

KWV 5 year old 35

KWV 10 year old 40

J&B 30

Bells 35

Jameson 40

Jack Daniels 35

Johnnie Walker Black 45

Glenmorangie 12 year 55

Singleton 12 year old 48

Thank you

PLEASE FOLLOW US

FOR PRIVATE EVENT QUERIES PLEASE CONTACT:
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