



moyo Zoo Lake Mother's day Breakfast Buffet

R145 per adult, R115 per pensioner, R75 for children aged 6 – 11 years, mahala for children under 5

Bottomless tea, filter coffee and juice

Cold

Assorted sliced fruit and fruit salad
Plain yoghurt with compotes

Assorted muffins Blueberry, chocolate chip and caramel

Flapjacks

Waffles

Cereal

Muesli, all bran flakes and putu pap

Low fat and full cream milk

Indezi cheese selection with melba toast and bread

Hot

Streaky bacon

Breakfast lamb sausages

Peri peri chicken livers

Spicy baked beans

Grilled tomato with mfino and cheese

Lyonnaise potatoes

Fried eggs

Scrambled eggs

Omelettes

Self-service toast with strawberry and apricot jam

Breakfast will be served 08:00 - 11:00





moyo Zoo Lake Mother's day Lunch Buffet

This Mother's day spoil your very special Mama with an unforgettable buffet lunch, welcome drink and live entertainment!

R295 per adult, R215 per pensioner, R165 for children aged 6 – 11 years, mahala for children under 5

Arrival

Welcome cocktail - alcoholic or non-alcoholic

Cold Starters

moyo bread selection (v)
Assorted cocktail rolls, mosbolletjies, roosterkoek

Dips, spreads and pickles (v) Olive tapenade, muttabal, chilli spiked chickpea dip, chicken liver pate

Hot Starters

Peri peri chicken liver pot

West Coast mussels in a curried cream broth

Chef Ru's red pepper soup (v)

Harissa chicken pies

Salad Bar

Build your own (v)

Lettuce, feta, olives, red onion, butternut cubes, cherry tomatoes, green beans, chickpeas, mixed seeds, cucumbers, melba toast, sliced harissa grilled chicken

Rainbow slaw (v)

Red cabbage, white cabbage, carrots, green onions, and coriander with mayonnaise dressing

Potato salad (v)
New potato, spring onion, fresh parsley, hard-boiled eggs,
cream mayonnaise





Beetroot salad (v) Steamed baby beetroot with mint

Grilled halloumi & green bean salad (v)
Chargrilled halloumi, crispy green beans, sweet cherry tomatoes,
cucumber ribbons, sesame seeds and chilli lemon dressing

Abampofu salad (v)
Coarsely chopped cucumber, red onion, tomatoes, feta and peppadews

Curried peach pasta salad (v)
Peaches, green pepper, pasta and curried mayonnaise

Dressings (v)
Herb dressing, honey mustard dressing, olive oil and balsamic vinegar

Shisa nyama

Grilled to perfection before your eyes

Grilled chuck

Chicken pieces in barbeque or peri peri

Boerewors

Sweet curried lamb kebabs

Sticky short rib

Live cooking

Seafood

Cape Malay grilled pickled fish

Seared calamari Calamari sautéed with olives, broccoli and garlic, drizzled with lemony harissa butter

Vegetarian

Vegetarian skewers

Grilled mealies

Flame grilled cauliflower steaks Served with chickpea and olive tapenade





Mains

Venison potjie

Beef dombolo

Curried butternut lasagne (v)

Mala mogodu African style ox tripe cooked with onions

Sides (v)

African spinach (Mfino)

Roasted baby potatoes and pickling onions with rosemary, sea salt & garlic

Pap & sheba

Pan fried seasonal vegetables

Basmati rice

Sweet potato bake

Samp & beans

Spiced vegetable biryani

Pan fried cabbage

Dessert

Banoffee

Lemon meringue cups

Malva pudding with custard

Fruit salad

Koeksisters

Bread & butter pudding

Sago crumble

Chocolate mousse cups

Rainbow trifle cups





Dessert (Continued)

Chocolate brownies
4 flavours of ice cream
Ndezi cheese board

Lunch will be served from 12:30 - 16:00

We look forward to celebrating this special occasion with you! For more information and bookings please contact 011 646 0058 or zoolake@moyo.com