



Celebrate Africa

moyo Zoo Lake WOZA Weekend Breakfast Buffet

**R119 per adult, R89 per pensioner,
R69 for children aged 6 – 11 years,
mahala for children under 5**

Breakfast is served every **Saturday and Sunday**
08:30 – 11:30

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 mfinjo and cheese

Lyonnais potatoes

Fried eggs

Scrambled eggs

Omelettes

Self-service toast with strawberry and apricot jam

Menu items are subject to availability and will be replaced with a suitable option when required | Menu excludes gratuity of which 10% will be added to the final bill | Menu is available until 30 April 2018.

WOZA WEEKEND Buffets

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Celebrate Africa

moyo Zoo Lake Summer WOZA Weekend Lunch Buffet

R255 per adult, R185 per pensioner, R125 for children aged 6 – 11 years, mahala for children under 5.

Lunch is served every **Saturday** and **Sunday** 12:30 – 16:00

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 coconut broth

Chef's choice soup

Salad Bar

Build your own (v)

Lettuce, feta, olives, red onion, butternut cubes, cherry tomatoes, green beans, crunchy spiced 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

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Wooza WEEKEND Buffets



Celebrate Africa

Curried peach pasta salad (v)

Peaches, green pepper, pasta and curried mayonnaise

Braaied corn, zucchini and baby spinach salad (v)

Braaied corn wedges, grilled zucchini ribbons, baby spinach and feta
dressed with lime zest, dijon mustard and coriander

Dressings (v)

Herb dressing, honey mustard dressing, olive oil and balsamic vinegar

Tagines & Potjies

Tomato bredie

Three bean curry (v)

Mala mogodu

African style ox tripe cooked with onions

Shisa nyama

Grilled to perfection before your eyes

Grilled chuck

Chicken pieces in barbeque or peri peri

Boerewors

Sticky glazed 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

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Sides (v)

African spinach (Mfino)

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

Phutu & sheba

Pan fried seasonal vegetables

Basmati rice

Sweet potato bake

Samp & beans

Cinnamon roast butternut wedges

Cumin roasted carrots

Pan fried Zulu cabbage

Afrikaans green beans and potato

Egyptian Koshari

Traditional dish of rice, chickpeas, macaroni and lentils topped with a
spicy tomato relish

Dessert

Banoffee

Lemon meringue cups

Malva pudding with custard

Fruit salad

Koeksisters

Bread & butter pudding

Crème brûlée

Chocolate mousse cups

Amarula custard slices

Mixed berry trifles

Baked sago crumble

4 flavours of ice cream with condiments and cones

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