



Celebrate Africa

moyo Zoo Lake

WOZA Weekend Breakfast Buffet

**R129 per adult, R95 per pensioner,
R65 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 mfino and cheese

Lyonnais potatoes

Fried eggs and Omelettes to order

Scrambled eggs

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 from 1 October 2018 – 30 April 2019



Wooza Weekend Buffets



Celebrate Africa

moyo Zoo Lake Summer WOZA Weekend Lunch Buffet

R285 per adult, R195 per pensioner, R135 for children aged 6 – 11 years, mahala for children under 5.

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

Cold Starters

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 Ru's red pepper soup

Free state sweet potato soup

All complemented by our Homemade moyo bread selection (v)

Assorted cocktail rolls, garlic rolls, roosterkoek

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, creamy 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

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 from 1 October 2018 – 30 April 2019



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

Served with Ujeqe (steamed Zulu bread)

Tomato bredie

Venison Curry

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

Lamb sosaties

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

Vegetarian frikadelle served in a Moroccan inspired coconut sauce

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 from 1 October 2018 – 30 April 2019



Wooza WEEKEND Buffets



Celebrate Africa

Sides (v)

African spinach (Mfino)

Potato Bake

Phutu & sheba

Pan fried seasonal vegetables

Basmati rice

Old Fashioned Broccoli and Cauliflower 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 Pie

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

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 from 1 October 2018 – 30 April 2019