



Cognito
RESTAURANT

function menus

canape menu 1 R110/person

- Mini hamburgers with cheddar cheese
- Slow cooked beef compote with creamy biltong sauce served in a pastry cup
- Mini flatbreads dressed with roasted beetroot, Danish feta and caramelized onion
- Fish cakes with coriander and lemon mayonnaise
- Toasted crostini topped with salami and peppadew-and-onion salsa
- Crunchy feta and pesto palmiers
- Mini Chicken burgers with sweet chilli sauce
- Honey and coconut chocolate truffles

canape menu 2 R120/person

- Cocktail beef burgers topped with rocket and tomato chilli jam
- Bacon and cheese tartlets topped with basil pesto
- Marinated prawns served on a curried sweet potato flapjack
- Mini flatbreads with mushrooms, green pepper and mozzarella
- Puff pastry tower filled with creamy brie and basil pesto
- Chicken skewers marinated overnight in fennel, garlic and lemon juice
- Venison cakes with bright Shiraz mayo drizzle
- Mini cupcakes with colourful decoration



set menu 1 R90/person

Served only from 11:30 – 16:00

Cognito Greek Salad (made for the table). A light, refreshing garden salad with fresh cherry tomatoes, Danish feta chunks, mammoth black olives and caramelised red onion, dressed with our delicious home-made vinaigrette.

or

Soup of the day. Both soup and salad served with steaming panini's

Chakalaka Wrap

Spicy peppers, aubergine, onion, tomato and garlic pan-fried and stuffed into a flour tortilla wrap with Franschhoek smoked mozzarella, basil pesto and rocket

or

Our famous beef burger - Accompanied by potato and sweet-potato chips.

set menu 2 R115/person

Oven fresh paninis for the table accompanied by home made dips and pâtés: Creamy biltong pâté, dukkah and goats cheese parfait, peppadew and red pepper chutney and date and peanut pesto

Chicken

A deliciously inspiring dish with free range chicken as the main ingredient

or

Pasta

Fresh, home made tagliatelle served with one of our flavourful sauces

set menu 3 R185/person

Fish Cakes

Light, flaky fish cakes with fresh herbs and a creamy lemon mayonnaise

Chicken curry

Chicken strips smothered in a sweet Malay coconut curry sauce, with caramelised banana, coriander rice and a poppadum

or

Vegetarian

Intensely flavoured seasonal veggies prepared in a wonderfully original way!

Chocolate brownies

Delicious brownies studded with chocolate and roasted walnuts and served with vanilla ice cream.



set menu 4 R190/person

Akara Fritters

Traditional Nigerian black-eyed pea fritters served with five dipping sauces inspired by Africa: a breathtaking Moroccan harissa mayonnaise, a Turkish-influenced spinach tzatziki, a spicy pepper relish, aubergine caviar and South African pear chutney

Rump

250 g tender rump steak with hearty accompaniments

or

Line Fish

Oven-baked line fish showcased on fantastic seasonal vegetables

Vanilla Cheesecake

Our mind-blowing baked cheesecake

set menu 5 R195/person

Reception Canape served with a glass of Eikendal brut

Toasted crostini topped with salami and peppadew-and-onion salsa

Slow cooked beef compote with creamy biltong sauce served in a pastry cup

Oven baked flaky pastry topped with smoked snoek compote

Mini flatbreads with mushrooms, green pepper and mozzarella

250 g tender rump steak with hearty accompaniments

or

Chicken strips smothered in a sweet Malay coconut curry sauce, with caramelised banana, coriander rice and a poppadum

Crème Brulee

An Africa-inspired rooibos-and-honey-flavoured dessert.

set menu 6 R250/person

Starter

Choose any two starters from our à la carte menu

Main Courses

Choice of 3 main meals from our current menu

Dessert

Choose any two desserts from our à la carte menu

