



Steenberg Picnic Menu

Mini French Style Baguettes

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Portabellini Mushroom and Thyme Pate

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Franshoek Smoked Salmon Pate with Chive

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Trio of Cape Cheeses

Huguenot • Brie • Chevin/Cheddar

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Home Cured Charcuterie Plate

*Cold-smoked Pork Carpaccio • 3month Dry-cured Coppa • Air-dried, Herbed
Ham*

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Home baked Goat's Cheese Tartlet

Caramelized Onion

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Italian style baby Potato Salad

Extra virgin Olive Oil, Red Onion, Flat leaf Parsley, Lemon Zest

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Baby Bocconcini Caprese Salad

Basil Pesto

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Chocolate Brownies with Walnuts

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More about our Products & Suppliers:

Martin Raubenheimer started **Cure Deli**, which is a home-based, boutique, artisanal charcuterie: "I'm out to cure the world – one free range porker at a time. As both an animal and a meat lover I'm very conscious of just how important it is that we respect our livestock and our environment. This means always opting for quality rather than quantity. So I only use free range meat from happy pigs who've lived natural outdoor lives and have never been fed growth hormones or treated with antibiotics. This also makes their meat healthier and tastier for us, so everyone wins".

Cheeses supplied by **Get Stuffed Enterprises** - Brie from Dalewood Fromage near Klapmuts, made from rich jersey milk in the classic French style, mild buttery and delicious

Huguenot from Dalewood Fromage, made from jersey milk. A truly unique cheese to SA developed by Rob Visser, combining many flavours, almost emmental, pecorino, gruyere

Food Fanatics designed and supply our picnics: "Our food journey has taken us from the Cape to Morocco to France to Italy to the East -sometimes all in a few days! We strive to prepare tailor-made menus, and continually look for new and inventive ways to make each occasion a fantastic experience. "