ANELDA'S

BOWLS, BAKES & SIDES

CHARGE PER PERSON | MINIMUM 8 PEOPLE

BOWLS

Garden herb, Rosa tomato, feta, olive & avocado salad	R54
Cucumber spaghetti, poppy seed, sweet vinaigrette with a touch of chilli	R35
Roast chicken, halloumi & strawberry	R72
Roast vegetable, couscous & herb salad with pine nuts, Danish feta & sultanas	R57
Burrata, roast tomato salad	R68

BAKES

Chicken & mushroom pie (puff pastry or phyllo roses)	R83
Spitbraai lamb & potato pie (puff pastry or phyllo roses)	R98
Cape Malay bobotie	R75
Beef béchamel lasagne	R84
Roast vegetable béchamel lasagne	R76
Chicken piccata	R79

SIDES

Cheesy sweet potato bake	R59
Creamy aubergine bake	R54
Roasted seasonal vegetables	R50
Green beans with almonds, lemon & parmesan	R54
Parmesan zucchini	R54



ANELDA'S

LUXURY FOOD & DRINK PAIRINGS
FOR IN-HOUSE FUNCTIONS

Luxury food, drinks and sweet treats are thoughtfully curated to elevate your celebration experience.

From beautifully plated brunch options to generous shared tables, refreshing beverages, and indulgent sweet treats, each selection is designed to create natural moments to pause, connect, and enjoy being together around the table.

THE BREAKFAST / BRUNCH OPTION R248

WELCOME DRINK

Strawberry blush – an elegant refresher served in a champagne glass
OR Orange fizz – an elegant citrus refresher served in a champagne glass.

STARTER

Home baked coffee granola, double Greek yoghurt, fresh seasonal fruit on a stick. Drizzled with honey and served in mini glass jars.

MAIN

Mini egg mayo salad in bamboo boats with crostini
Brie, figs & honey bruschetta
Avocado crostini with pomegranate & feta crumble
Cocktail chicken frikkadel skewer
Spinach, bacon, mushroom, tomato & feta quiche slice
Mini bun fiiled with herbed cream cheese & biitong
OR
Breakfast quiche topped with avocado mash

THE SEASONAL LUNCH R275

WELCOME DRINK

Strawberry blush – an elegant refresher served in a champagne glass
OR Orange fizz – an elegant citrus refresher served in a champagne glass.

STARTER

Potato rosti smeared with herbed cream cheese, topped with smoked salmon, dill, lemon rind & mock caviar OR Sweet potato rosti smeared with whipped feta, topped with Pama ham, crushed nuts & honey.

MAIN

Signature quiche with a fresh herb garden salad filled with olives, tomatoes, feta & avocado OR Roast chicken ple with a fresh herb garden salad filled with olives, tomatoes, feta & avocado.

PRICING INCLUDES VENUE HIRE, TABLE SETTING & MUSIC.
FLORALS QU ⌘ ⁻FD AS PER REQUIREMENT.
MINIMUM 14 GUESTS CHARGE.
12% GRATUITY 1S NATURALLY CHARGED TO THE FINAL BILL.
DIETARY REQUIREMENTS CAN BE ACCOMMODATED WITH PRIOR NOTICE.

Good Food Brings People Together ♡







ANELDA'S
PLATTERS

SERVING 12 MINIMUM

CHEESE BOARD R265

Our expertly crafted cheese platters are always elegant,
served on charming wood food-safe boards.
Think of it as a celebration of nature – bold, colourful,
and utterly indulgent.

Brie, herbs & honey / Havarti / caramelised pear
aged cheddar / caramelised onions & rosemary
gorgonzola & dates / artisan crackers / sesame seed bread sticks
crostini / sliced sourdough / fresh grapes / dried fruit
nuts / olives & pickles

BUTCHER BOARD R276

A splendid meat platter should feel lavish, bold, and
irresistibly tempting — the kind of board that disappears quickly.
Think charcuterie-style meets modern grazing, with smoky,
salty, spicy, and savoury layers — and enough extras to keep it
balanced and beautiful.

Salami / Chorizo / Biltong / Parma ham / sticky chicken
lamb sausages / mini meatballs / pita wedges / sourdough
roasted red peppers / grilled artichokes / figs / slow roasted tomatoes
spring rolls / hummus / olives / sun-dried tomatoes
caramelised onions / wholegrain mustard mayo / chilli sauce

MEDITERRANEAN BOARD R235

A mouthwatering array of flavours beckoning you with
promises of deliciousness. From the creamy, tangy hummus
to the fragrant, spiced HAUS-made falafel, each bite is a culinary
adventure. A vibrant canvas of colours awaits. A celebration
of Middle Eastern hospitality, a dish that brings people together
and leaves them craving more.

Spiced lamb sausages / pomegranates / lamb kebabs / pita wedges
bruschettas / bread sticks / creamy hummus / tzatziki
marinated red peppers / pecorino / asiago / pistachio nuts
mixed marinated olives / grilled artichokes & pickles

Good Food Brings People Together



ANELDA'S
CELEBRATION BITES

CHARGE PER PERSON | 12 MINIMUM

SMALL BITES

Whipped feta crostini, pistachio & hot honey	R22
Garlic shrimp crostini with avocado & crispy onions	R50
Fig & prosciutto crostini with pistachio & hot honey	R43
Mini potato rosti with lemon mousse, smoked salmon & mock caviar	R45
Fig & Brie puff pastry tart with crushed pistachio & hot honey	R44
Classic caprese crostini with basil pesto & candied tomato	R39
Spicy tuna & cucumber baskets	R45
Meatball in a pastry basket with tahini yoghurt & toasted sesame	R56
Tuna tartare, spicy guacamole & pineapple cone	R120
COLOURFUL SEASONAL FRUIT STICKS	R72

WRAPPED BUNS

BREAKFAST – warm golden sesame bun with creamy scrambled eggs, grated cheddar, crispy bacon, smashed avocado & a drizzle of aioli — R100

PULLED LAMB – warm golden sesame bun with pulled spitbraai lamb, garlicky tzatziki — R116

BAO BUNS

SERVED IN BAMBOO STEAMERS
CHARGE PER PERSON | 12 MINIMUM

STICKY PULLED PORK – spicy carrot slaw & crunchy peanuts — R113

SWEET & SPICY SOY SHORTRIB – red cabbage, julienne carrot, honey & sesame — R113

KOREAN CHICKEN – spicy, sticky chicken with spring onion & sesame — R113

Good Food Brings People Together






ANELDA'S
CAKES & QUICHE

CAKES

28CM TWO LAYER CAKES (SERVES 12 - 18)
ALL CAKES ARE DECORATED WITH FLORAL & FRUIT.
A THIRD LAYER CAN BE ADDED TO SERVE 24
AT AN ADDITIONAL 20%.

Gluten free citrus almond Biscoff	R725
Rich chocolate cake ganache	R695
French vanilla white chocolate	R695
Persian love ruby Belgian chocolate	R655
Carrot, pineapple, pecan	R655
Biscoff baked cheesecake berries	R850
Baklava baked cheesecake	R925
Lemon meringue	R725
Lemon coconut cake	R685
Red velvet	R675

QUICHE

30CM FRENCH STYLE - THREE CHEESE CRUST
SERVES 8 | R475

Brie, bacon, fig & rosemary
Roast chicken, camembert & sweet potato
Roast veggie, feta & pecorino cheese
Salmon, caper, cream cheese & dill
Classic spinach, feta & nutmeg
Sundried tomato, feta & cottage cheese
Rosa tomato, buffalo mozzarella & basil
Bacon, mushroom, herb, parmesan

SPECIALITIES

SERVING 20

Two-tier naked cake with berries & flowers	R1350
Spring berry meringue routade with fresh cream and spring berries	R1200

DESSERT

SERVING 12

Biscoff tiramisu	R925
Granadilla bake	R850
Lemon poppy bake	R825

Good Food Brings People Together





BAMBŪ *HAUS*

CELEBRATION CAKE MENU

CHOOSE YOUR SIZE

20CM 3-LAYER TEN-PIECE	R515
26CM 2-LAYER FOURTEEN-PIECE	R685
26CM 3-LAYER TWENTY-PIECE	R965

(DOES NOT INCLUDE FLOWER & FRUIT DECORATION)

CHOOSE YOUR SPONGE

FRENCH VANILLA / RICH CHOCOLATE
LEMON / PERSIAN LOVE /
CARROT & PINEAPPLE
GLUTEN FREE ALMOND ORANGE

CHOOSE YOUR SWISS MERINGUE BUTTERCREAM FILLING / ICING

PISTACHIO / STRAWBERRY / GRANADILLA
CHOCOLATE / CARAMEL / NUTELLA
BISCOFF / VANILLA BEAN

OR

CHOOSE YOUR CREAM CHEESE FILLING / ICING

CLASSIC VANILLA / LEMON / ORANGE
PISTACHIO / WHITE CHOCOLATE
RUBY CHOCOLATE

CHOOSE YOUR FINISH

NAKED	R60
SEMI NAKED	R70
FULLY ICED	R80
BOX PACKAGING	R30

0760212331





