



Set Menus

Three Ways To Celebrate

ADD YOUR CHOSEN THEMED EXPERIENCE FOR R90 PER PERSON

Includes themed table styling to complement your selected Bull Run set menu. Set menu pricing applies separately. Minimum guest numbers apply as per your selected menu. Advance Booking & Deposit required.



A VERY MERRY BULL RUN

A festive affair with Christmas charm, seasonal touches and a little sparkle.



BOOTS, BULLS & GOOD TIMES

Round up the crew for a Western-inspired celebration with rustic charm and cowboy flair.



DENIM, DIAMONDS & A LITTLE DRAMA

A little denim, a little dazzle and a whole lot of reasons to dress up.



THE BULL MENU

R630 PER PERSON | MINIMUM 15 PEOPLE

STARTERS

MEDITERRANEAN CHICKPEA SALAD

A perfect medley of chickpeas, cucumber, tomato & red onions tossed with feta, parsley & olive oil lemon dressing.

CHICKEN & MUSHROOM ARANCINI

Crispy risotto balls filled with chicken, mushrooms, mozzarella, and Parmesan, served with truffle mayonnaise.

BEEF TRINCHADO

Succulent beef cooked in a tantalizing blend of garlic, chilli, & white wine sauce, served alongside pita bread, offering a delightful fusion of savoury spices & tender meat that will leave you craving another bite.

MAINS

250G FILLET

Perfectly grilled & served alongside a wild mushroom sauce. Served with your choice of salad, chips or vegetables.

HONEY MUSTARD PORK NECK

Tender grilled pork neck, marinated and basted with a sweet honey mustard glaze, cooked to perfection and served with your choice of chips, seasonal vegetables, or steamed rice.

MISO-GLAZED CHICKEN SUPREME

Roasted chicken breast brushed with sweet miso glaze, served with sesame greens & steamed rice.

TRUFFLE WILD MUSHROOM RISOTTO

Creamy porcini risotto with truffle oil & Parmesan cheese.

DESSERTS

PEACH MELBA

Peach halves served with vanilla ice cream, raspberry sauce, and toasted almonds.

PINEAPPLE AND COCONUT PARFAIT

Grilled pineapple served with pineapple parfait, coconut purée, passion fruit, and almond biscuit crumb.



THE FOREX MENU

R575 PER PERSON | MINIMUM 15 PEOPLE

STARTERS

MEDITERRANEAN CHICKPEA SALAD

A perfect medley of chickpeas, cucumber, tomato & red onions tossed with feta, parsley & olive oil lemon dressing.

CALAMARI FIESTA

Tender calamari filled with Danish feta, cream cheese, parsley, and lemon zest, finished with a lemon butter sauce.

CHICKEN & MUSHROOM ARANCINI

Crispy risotto balls filled with chicken, mushrooms, mozzarella, and Parmesan, served with truffle mayonnaise.

MAINS

250G FILLET

Perfectly grilled & served alongside a wild mushroom sauce. Served with your choice of salad, chips or vegetables.

MISO-GLAZED CHICKEN SUPREME

Roasted chicken breast brushed with sweet miso glaze, served with sesame greens & steamed rice.

OLD FASHIONED FISH & CHIPS

Crispy battered or perfectly grilled hake, served with golden chips & a side of tangy tartar sauce. Served with a set side—no substitutions.

VEGETABLE KORMA

Seasonal vegetables cooked in a mild korma sauce, served with basmati rice, toasted almonds, and fresh coriander.

DESSERTS

TRIPLE SEC CRÈME BRÛLÉE

Triple sec-infused custard with caramelized sugar crust.

CHOCOLATE BROWNIE

Baked to perfection, served alongside velvety vanilla ice cream & adorned with a decadent cascade of chocolate sauce.



THE DOLLAR MENU OPTION 01

R575 PER PERSON | MINIMUM 10 PEOPLE

STARTERS

MEDITERRANEAN CHICKPEA SALAD

A perfect medley of chickpeas, cucumber, tomato & red onions tossed with feta, parsley & olive oil lemon dressing.

CHICKEN & MUSHROOM ARANCINI

Crispy risotto balls filled with chicken, mushrooms, mozzarella, and Parmesan, served with truffle mayonnaise.

BEEF CARPACCIO

Thinly sliced fillet of beef with wild arugula, balsamic reduction, tomato salsa & Parmesan shavings.

MAINS

250G FILLET

Perfectly grilled & served alongside a wild mushroom sauce. Served with your choice of salad, chips or vegetables.

MISO-GLAZED CHICKEN SUPREME

Roasted chicken breast brushed with sweet miso glaze, served with sesame greens & steamed rice.

OLD FASHIONED FISH & CHIPS

Crispy battered or perfectly grilled hake, served with golden chips & a side of tangy tartar sauce. Served with a set side—no substitutions.

VEGETABLE KORMA

Seasonal vegetables cooked in a mild korma sauce, served with basmati rice, toasted almonds, and fresh coriander.

DESSERTS

MALVA PUDDING

A South African rich & moist delight served alongside creamy vanilla ice cream & luscious custard.

PEACH MELBA

Peach halves served with vanilla ice cream, raspberry sauce, and toasted almonds.



THE DOLLAR MENU OPTION 02

R490 PER PERSON | MINIMUM 10 PEOPLE

STARTERS

CHICKEN LIVERS

Classic South African dish - hot & spicy Peri-Peri sauce served with pita bread.

TRI MOZZARELLA STICKS

Three golden fried mozzarella sticks served with basil pesto, honey mustard sauce, and grated Parmesan.

MEDITERRANEAN CHICKPEA SALAD

A perfect medley of chickpeas, cucumber, tomato & red onions tossed with feta, parsley & olive oil lemon dressing.

MAINS

200G RUMP

Perfectly grilled & served alongside a wild mushroom sauce. Served with your choice of salad, chips or vegetables.

CHICKEN PARMESAN PASTA

Breaded chicken breast topped with marinara & melted mozzarella, served on spaghetti.

OLD FASHIONED FISH & CHIPS

Crispy battered or perfectly grilled hake, served with golden chips & a side of tangy tartar sauce. Served with a set side—no substitutions.

CREAMY TOMATO & BASIL PENNE ARRABBIATA

Al dente penne pasta tossed in a tomato and basil arrabbiata sauce with a touch of chilli, finished with shaved Parmesan and fresh herbs.

DESSERTS

PEACH MELBA

Peach halves served with vanilla ice cream, raspberry sauce, and toasted almonds.

TRIPLE SEC CRÈME BRULÉE

Triple sec-infused custard with caramelized sugar crust.



THE RALLY MENU

R350 PER PERSON | MINIMUM 10 PEOPLE

STARTERS

CHICKEN LIVERS

Classic South African dish - hot & spicy Peri-Peri sauce served with pita bread.

TRI MOZZARELLA STICKS

Three golden fried mozzarella sticks served with basil pesto, honey mustard sauce, and grated Parmesan.

BULL RUN GREEK SALAD

Crisp lettuce, juicy tomatoes, cucumbers, tangy Kalamata olives, & creamy feta cheese.

MAINS

200G RUMP

Perfectly grilled & served alongside a wild mushroom sauce. Served with your choice of salad, chips or vegetables.

CHICKEN BREAST

Lemon & Herb, Peri-Peri or BBQ.

CREAMY TOMATO & BASIL PENNE ARRABBIATA

Al dente penne pasta tossed in a tomato and basil arrabbiata sauce with a touch of chilli, finished with shaved Parmesan and fresh herbs.

OLD FASHIONED FISH & CHIPS

Crispy battered or perfectly grilled hake, served with golden chips & a side of tangy tartar sauce. Served with a set side—no substitutions.

DESSERTS

MALVA PUDDING

A South African rich & moist delight served alongside creamy vanilla ice cream & luscious custard.

PEACH MELBA

Peach halves served with vanilla ice cream, raspberry sauce, and toasted almonds.



THE YIELD MENU

R315 PER PERSON | MINIMUM 10 PEOPLE

MAIN COURSE

200G RUMP

Perfectly grilled & served alongside a wild mushroom sauce. Served with your choice of salad, chips or vegetables.

OLD FASHIONED FISH & CHIPS

Crispy battered or perfectly grilled hake, served with golden chips & a side of tangy tartar sauce. Served with a set side—no substitutions.

CREAMY TOMATO & BASIL PENNE ARRABBIATA

Al dente penne pasta tossed in a tomato and basil arrabbiata sauce with a touch of chilli, finished with shaved Parmesan and fresh herbs.

DESSERT

TRIPLE SEC CRÈME BRULÉE

Triple sec-infused custard with caramelized sugar crust.