

SET MENU *option 1*

R265 per person

MAIN COURSE

Chicken Curry

Red tandoori chicken curry, fried onion rings, basmati rice sambals & naan bread

OR

Beef Burger

Bourbon BBQ beef burger, bacon, melted mozzarella chipotle slaw & rustic chips

OR

Inferno Grilled Steak

Inferno fired 300g sirloin, Asian slaw, rustic chips with mushroom or peppercorn sauce

OR

Hake & Chips

Beer battered hake, rustic chips & tartar sauce

OR

Punjabi Vegetarian Curry

Roast potato & cauliflower curry, ginger, garlic, masala tomato curry leaves, fragrant rice, sambals & naan bread

DESSERT

Lemon Tart

Lemon tart, burnt meringue, berry gel, fresh berries & mint

*Minimum 10 guests. Excluding drinks & gratuity.
Regrettably, no corkage allowed when dining on a set menu.*

SET MENU *option 2*

R350 per person

STARTER

Chefs Soup

Freshly prepared soup of the day

OR

Chicken Satays

Thai chicken skewers, peanut satay sauce, fresh lemon topped with toasted sesame seed & nut sprinkle

OR

Local Baby Squid

Deep fried local baby squid, caramelised pineapple, ginger & smoked chilli flakes

MAIN COURSE

Chicken Curry

Red tandoori chicken curry, fried onion rings, basmati rice, sambals & naan bread

OR

Inferno Grilled Steak

Inferno fired 300g sirloin, Asian slaw, rustic chips with mushroom or peppercorn sauce

OR

Hake & Chips

Beer battered hake, rustic chips & tartar sauce

OR

Punjabi Vegetarian Curry

Roast potato and cauliflower curry, ginger, garlic, masala tomato, curry leaves fragrant rice, sambals & naan bread

DESSERT

Chocolate Torte

Dark chocolate torte, oreo base, sesame brittle, topped with orange cointreau sauce

*Minimum 10 guests. Excluding drinks & gratuity.
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SOCIAL BAR

SET MENU *option 3*

R425 per person

STARTER

Jalapeño Cheeseballs

Jalapeño melted cheese bites with smoky chipotle mayo

OR

Local Baby Squid

Deep fried local baby squid, caramelised pineapple, ginger & smoked chilli flakes

OR

Lambs Liver

*Inferno fired lambs liver, caramelised onions, bacon lardons
creamy red wine jus, served with toasted focaccia*

MAIN COURSE

Pan Fried Mirin Line Fish

Linefish with summer vegetables, blistered tomatoes, soy, lime & honey drizzle

OR

Pork Belly

Slow braised pork belly with baby carrots, cauliflower & parsnip puree & tenderstem broccoli

OR

Inferno Grilled Rump

*Inferno fired 300g rump, crème fraîche, chimichurri sauce
sautéed potatoes with glazed onions sunblush tomatoes*

OR

Butternut Gnocchi

*Roasted butternut, crispy gnocchi, tomato smoor, spinach, basil
topped with toasted pinenuts & parmesan shavings*

DESSERT

Cheese Cake

New York style cheesecake with seasonal berry coulis

*Minimum 10 guests. Excluding drinks & gratuity.
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PRIVATE EVENT *costs*

DEPOSIT

A 25% deposit is required within 5 working days of making reservation to secure booking which is non-refundable. The balance to be settled on or before event, EFT or Credit Card payments excepted.

Please provide us with all your company details for pro forma and invoice purposes.

ILALI GRILL (PTY) LTD

Co Reg Nr: 2020/728378/07

Vat Nr: 4180296941

Address: 197 George road, Wilderness, South Africa

Tel Nr: 044 877 0808

MENU COSTS

Menu prices based on menu selected.

For dietary requirements please notify us when choosing your menus.

BEVERAGE COSTS

All beverages will be charged individually.

NO CORKAGE ALLOWED.

OTHER DETAILS

Final numbers need to be confirmed 48 hours before the event.

No shows will be charged in full.

10% Gratuity charge will be added to the total final bill.

NOTES

For all events you will have access 1 hour prior to the event to decorate tables.

WIFI in the restaurant is capped to 250 megabytes per device.