



Office Lunch Delivery Menu Options 2026

N\$120 per person for a 'Main Course Type Meal'

(note that you need to choose the same for the whole group)

Add N\$55 per person for Dessert

****Please note all prices are excluding vat.**

Chicken Options:

Brown Onion Chicken Portions with Nutty Brown Rice and Cucumber-Corn Salsa

Chicken, Courgette and Belle Pepper Quesadilla's with Melting Mozzarella and a Leafy Salad

Lemon-Mushroom Chicken Fillets with Crunchy New Potatoes and Broccoli-Almond Salad

Chicken, Ham and Mushroom Pie with Caramelised Sweet Potatoes and Tangy-Beetroot-Orange Salad

Broccoli-Chicken Bake with Lemon-Nut Couscous and Mediterranean Grilled Vegetables

Moroccan Chicken with Dates, Mint and Cumin served with Basmati Rice and Raita Yogurt Sauce

Chicken Fillets with Black Olive and Sun Dried Tomato Sauce, served with Savoury Rice and Roasted Veggies

Roast Chicken Portions with Peach-Cheddar-Gherkin Barley Salad and Cider-Root Veggies

Fish Options:

Crunchy Tuna Cakes with Sun Dried Tomato-Tagliatelli Bake and a Leafy Salad

Cape Malay Style Curried Fish Portions with Home Baked Health Bread, Farm style Butter and Tomato-Cucumber Sambal (salad)



Pork Options:

Pork Schnitzel with Potato Salad, Cheese Sauce and Layered Pea, Feta and Lettuce Salad

Slow Roasted, Smoked Pork Neck with Brown Onion-Apple Gravy, Long Grain Rice with Peas, Corn and Peppers, Spinach-Butternut Salad with Molasses Dressing

Lamb Options:

Green Bean-Lamb Ragout (stew) on Farmstyle White Rice with Peppers, Corn and Peas, served with Lettuce, Tomato and Cucumber Salad with Honey Mustard Dressing

Indian Lamb Curry with Naan Breads, Cucumber-Onion Salad and Nutty Yogurt Sauce

Greek Lamb Skewers served on a Tomato-Feta Penne Pasta and Marinated Vegetable Salad

Quiche & Pasta Options:

Bacon, Parsley and Cheddar Quiche with Home baked Oat, Nut and Bran Bread, Farm Butter and a Leafy Salad

Spinach, Feta and Black Olive Quiche with Bacon Crumbs and Layered Autumn Salad

Extra Cheesy-Smokey Bacon Macaroni-Cheese with Roasted Tomato Sauce, Homebaked Mini Focaccia and a Crisp Garden Salad

Beef Options:

Curried Beef Meatballs on Spaghetti with Banana Sambal, Coconut, Pickled Cucumber Salad

Beef, Onion and Red Wine Ragout (stew) with Ginger-Glazed Carrots, Basmati Rice and Autumn Salad

Traditional Cape Malay Beef Bobotie with Yellow Raisin Rice, Poppadums, Homemade Chutney, Toasted Coconut and Tomato-Cucumber Sambal

Traditional Beef and Tomato Lasagna with Roast Butternut, Garden Salad and Mini Focaccia

Farm style Beef Goulash with Brown Rice, Tomato-Spring onion Salad and Green Bean- Pepper Bundles

Italian Meatballs with Tomato-Caper Sauce, Olive and Basil Pesto Penne Pasta Salad and Caprese Salad

Asian Beef Stir Fry, Sesame Egg Noodles and Crunchy Cabbage-Carrot Salad

Game Options:

Farmstyle Game Pie with Crunchy Smoked Paprika Potato Wedges and Crisp Garden Salad with Roasted Veggie Pieces

Crumbed Oryx Steaks with Roast Garlic-Chive Mashed Potatoes, Mushroom Sauce and Rocket-Peppadew Salad with Toasted Pumpkin Seeds

Dessert Options:

Traditional Cape Malva Pudding with Coffee Custard

Dark Chocolate Brownies garnished with Crushed Whispers

Chocolate-Orange Baked Pudding with Vanilla Pod Whipped Cream

Fresh Fruit Salad with Mint Anglaise

Lemon Mousse Jars with Almond Biscotti