



BRUNCH IN A BUN

Tuck into our Brunch in a Bun.

A warm golden sesame roll brimming with creamy scrambled eggs, grated cheddar, crispy bacon, smashed avocado, and a drizzle of aioli.

Price | R160 PP | MINIMUM 12



Our vegetarian version is a flavour-packed delight.

Creamy scrambled eggs, smashed avocado, dry-grilled mushrooms, roasted cherry tomatoes, and a drizzle of aioli.

Price | R155 PP | MINIMUM 12



BREKKIE BRUNCH BOARD

Cheese, Crunch & Carbs

A warm golden sesame roll brimming with creamy scrambled eggs, grated cheddar, crispy bacon, smashed avocado, & a drizzle of aioli.

Cheese, Crunch & Carbs

Brie, herbs, figs, & honey

Bruschetta

Banana bread or banana muffins

Mini croissants filled with whipped butter & grated pecorino

Protein

Cocktail sausages

Bacon & date bites

Smoked salmon salad with lemon, dill, & cottage cheese in mason jars

Mini HAUS egg salad in bamboo boats

Spreads & Toppings

Berry compote & whipped butter

Fruit

Seasonal fruit skewers

Dairy

Low-carb coffee granola with Greek yoghurt, berries, & honey in parfait jars

Price | R250 PP | MINIMUM 12

CHEESE BOARD

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

Cheese

Brie, herbs, and honey

Havarti, caramelised pear

Aged cheddar, caramelised onions, and rosemary

Gorgonzola, dates

Carbs & Crunch

Artisan gluten-free crackers /

Sesame seed bread sticks/Crostini/

Sliced sourdough

Fruit

Grapes, berries, dried apricots, and cranberries

Nuts

Pistachios, roasted almonds, candied pecans, and macadamias

Accents

Pitted olives & pickles

Price | R265 PP | MINIMUM 12





PLANT BOARD

Our vibrant vegetarian plant platter is always lively, layered with texture, and bursting with flavours that keep guests returning for more.

Cheese

Fresh mozzarella balls / Marinated feta cubes (chili, herbs, olive oil) / Aged cheddar cubes
Labneh with za'atar & olive oil drizzle

Carbs & Crunch

Artisan gluten-free crackers / Pita wedges / Mini toasts / Roasted salted macadamias

Fruit & Veg

Vine-roasted cherry tomatoes with balsamic / Grilled courgette / Roasted sumac

Dips & Speads

Vibrant pink beetroot hummus / Green goddess avocado and pea whip / Herby Greek yoghurt

Accents

Mixed marinated olives / Pickles

Price | R210 PP | MINIMUM 12

BUTCHER BOARD

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.

Meats

Salami – mild and spicy /
Chorizo – garlic spice / Biltong /
Sticky chicken drumsticks
Lamb sausages / Mini meatballs

Carbs & Crunch

Pita wedges / Spring rolls / Roast potatoes

Savoury Sides

Wholegrain mustard mayo /
Dipping sauce / Fried onions

Accents

Mixed marinated olives / Sun-dried tomatoes

Price | R275 PP | MINIMUM 12



MEDITERRANEAN PLATTER

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.

Meats

Lamb sausages / Kofta lamb kebabs

Carbs & Crunch

Pita wedges / Bruschetta

Savoury Sides

HAUS-made creamy hummus, tzatziki, HAUS falafel, marinated red peppers

Nuts & Cheese

Pecorino cheese & pistachio nuts

Accents

Mixed marinated olives / Pickles / Turkish sumac & red onion salad, tabbouleh salad

Price | R230 PP | MINIMUM 12





CELEBRATION BITES

A curated selection of beautifully crafted, bite-sized delights designed for effortless indulgence. Thoughtfully layered with flavour and texture, these elegant bites are made to be shared, savoured, and celebrated.

Smoked Salmon Rosti

Crisp rosti, herbed cream cheese, smoked salmon

Caviar & Dill Blini

Soft blini, cream cheese, fresh dill, lumpfish caviar

Melon & Parma Pearl

Sweet melon, Parma ham, mozzarella pearl, seasonal fruit

Fig & Brie Honey Roll

Golden puff pastry, brie, fig, honey, toasted nuts

Classic Caprese Crostini

Crisp crostini, pesto, olive oil, fresh basil

PRICING:

(24 pieces per flavour)

One flavour	R800
Two flavours	R1400
Three flavours	R1900
Four flavours	R2400
Five flavours	R3000

CRAFTED QUICHES

Indulgently rich, oven-baked
French-style quiches with a golden
cheese crust and a flavourful filling.

Quiche Selection **R415**

Each selection includes a
30cm standard quiche (serves 6)
with 12 bite-sized cocktail quiches,
crafted in your chosen flavour.

SELECTION FLAVOUR OPTIONS:

Fig, bacon & brie | *seasonal nov-apr*

Chicken, camembert & spiced potato

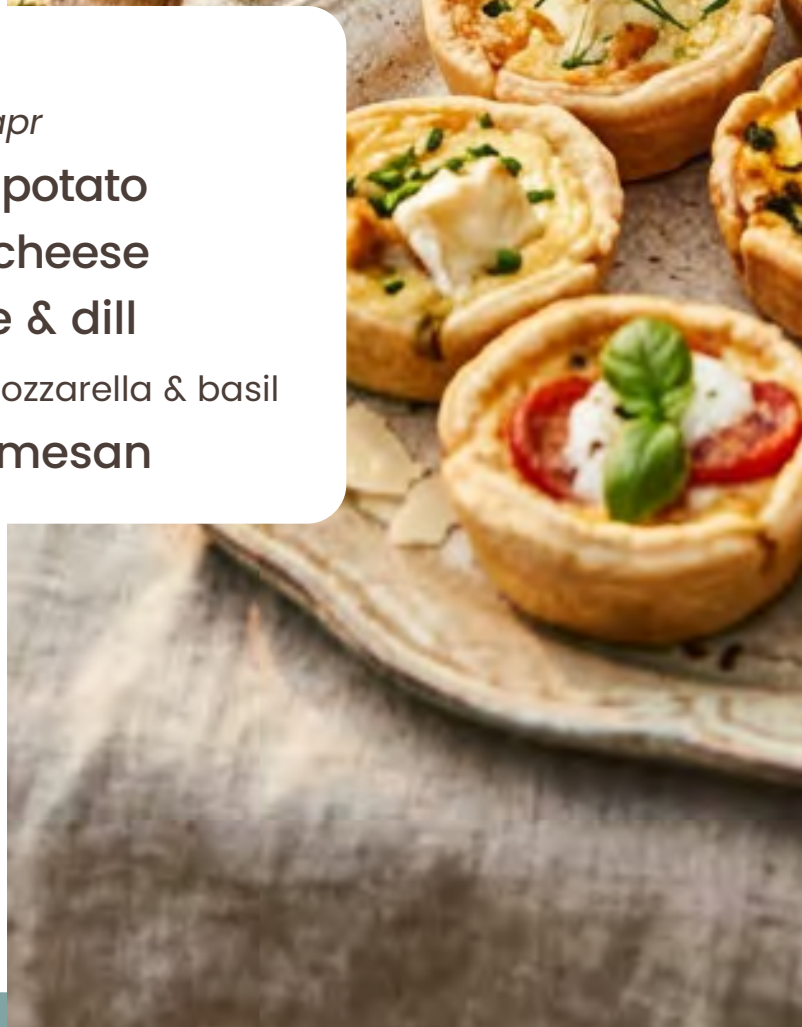
Roast veggie, feta & pecorino cheese

Salmon, caper, cream cheese & dill

Caprese | Rosa tomatoes, buffalo mozzarella & basil

Bacon, mushroom, herbs, parmesan

Prices shown are valid for **collection and catering orders only**. In-house function quiche pricing differs and is available on request.



SWEET SPECIALITIES

Triple Choc Brownie Wreath R725
with Lindt chocolate shavings | for 12

French Floral Croquembouche | for 24 R1200

Macaron Floral Tower | for 24 R1400

CAKES

Anelda's Gluten-Free Citrus Almond Biscoff
single layer R655

French Vanilla
double layer R655 | triple layer R750

Carrot, Pecan & Cream Cheese
double layer R655 | triple layer R750

Death by Chocolate
double layer R695 | triple layer R795

Bar-One Caramel
double layer R655 | triple layer R750

Baked Cheesecake 3.2kg Fresh Berries
single layer R755

Baklava Baked Cheesecake
single layer R865

Prices shown are valid for **collection and catering orders only**. In-house function cake pricing differs and is available on request.



FEAST, CONNECT & CELEBRATE.



Each board is thoughtfully curated, beautifully presented, and designed to bring people together around generous flavours and relaxed moments. Whether you're hosting a brunch, celebration, meeting, or gathering with friends, our boards are crafted to feel abundant, inviting, and effortlessly memorable. For orders, custom requests, or to secure your date, contact us via WhatsApp on **076 021 2331** or email **hellojordan@bambuhaus.co.za**.

Information:

Delivery and collection are offered at a flat rate of R550 within Pretoria, with VAT included in the prices, and orders should preferably be placed a few days in advance.

Included are paper serviettes, serving utensils, and bamboo serving bowls and cutlery.

Get in Touch:

 **076 021 2331**

 **hellojordan@bambuhaus.co.za**

 **bambuhaus.za**

 **Bambu Haus Lifestyle**

 **www.bambuhaus.co.za**

THE CREATIVE TEAM BEHIND BAMBU HAUS:



Anelda Martin



Jordan Martin