

# Wits Trio Lunch

**THE ORBIT**  
Live Music & Bistro

011 339 6645

81 de Korte Street Braamfontein

Tickets for the Wits Trio Concert can be booked at [www.webtickets.co.za](http://www.webtickets.co.za)



## Menu 1 - R250

### Starter

Mozzarella & Artichoke Salad – Seared Smoked Mozzarella Cheese with a warm Artichoke & Green Bean Salad served with a sun-dried tomato dressing (v)

Spicy Chicken Thighs - Deboned Spicy Chicken Thighs with a hot Peri-Peri Sauce

### Main Course

Free Range Tandoori Chicken - oven roasted Spatchcock Chicken with Roasted Peppers and Sprouting Broccoli  
Wild Venison Ragu - slowly braised and served with our freshly handmade Pasta

Ox Liver (300gr) – spiced to perfection and served with wholegrain mustard mash

Butternut Curry – Roasted Butternut Curry with Basmati Rice with Caramelized Onions (Vegan)

### Dessert

Traditional Malva Pudding – with Spiced Homemade Custard  
Ice Cream of the Day – we make Ice Cream, the flavour depends on our mood

## Menu 2 - R280

### Starter

Ham Hock Salad – Shredded Ham Hock with braised Lentils, soft Poached Egg and a Wholegrain Mustard dressing

The Orbit's Beetroot & Feta Salad – Beetroot done 3-ways with a creamy Feta (v)

Spicy Chicken Thighs - Deboned Spicy Chicken Thighs with a hot Peri-Peri Sauce

### Main Course

Free Range Tandoori Chicken - oven roasted Spatchcock Chicken with Roasted Peppers and Sprouting Broccoli  
Beef Rump (300gr) with seasonal veg

Slow Roasted Pork Belly - rolled with spinach & apricots and a fondant potato

Four Cheese Risotto – topped with wild rocket and truffle oil

### Dessert

Chocolate Mousse Cake – Layered Chocolate Mousse with Chocolate Sauce

Macerated strawberries – served with a Strawberry Sorbet

## Menu 3 - R340

### Starter

Ham Hock Salad – Shredded Ham Hock with braised Lentils, soft Poached Egg and a Wholegrain Mustard dressing

Spiced Cured Salmon - Norwegian Salmon cured in-house over 2 days with sweet pickled Vegetable Salad

The Orbit's Beetroot & Feta Salad – Beetroot done 3-ways with a creamy Feta (v)

### Main Course

Beef Fillet (200gr) - Served with Seasonal Veg and Hand Cut Fries

Oxtail Casserole – Slowly Cooked To Perfection and Served with Truffle Broad Bean Mash

Duo of Lamb - Herb crusted Lamb cutlet, stewed Lamb Shoulder and Eggplant Crusted Game Loin - Green Peppercorn & Balsamic Crusted Game Loin with Celeriac and balsamic Onions

Moroccan Veg Tagine – Served with Cous Cous Tabouleh

### Dessert

Lemon Cheese Cake – baked and served with Vanilla Ice Cream

Apple & Almond Tart – a simple but beautiful tart served with Vanilla Ice Cream

Traditional Malva Pudding – with Spiced Homemade Custard

Menu price does not include concert ticket

Concert takes place at the Atrium after lunch