



Company **PROFILE**



www.shoanie62.co.za

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Check out!!

www.shoanie62.co.za

for maps, menus and more info



E 1. Executive Summary

1.1 Briefly About Us

Shoanie62 Restuarant & Pub establishment idea goes back to 2002 when the founder Shoanie decided to transform her passion for food and beverages into an authentic fine dining cuisine. The unique ability to connect with people and share with them that passion, took her further to bring some of the world's best cuisine experiences to the tables of her multinational people. The restaurant placed Vanderbijlpark Hospitality on the map. It's the restaurant of choice for influential decision makers, its beautiful dishes ensures your fine dining experience is of the highest quality.

2. SOMETHING MEATY

2.1 Pap, Meat, Wors etc

Mealie Meal or pap is a classic Staple food in South Africa. It is popular at braai's served with a rich tomato relish and South Africa's favourite, yummy and boerewors.

Anothe classis dish is a popular braai side, served with a rich tomato relish (known as seshebo) and grilled with meat. Pap or mealie-meal cooked for an average time until it becomes "stiff" and perfect for mopping up meat juices.

3. Our Values

We live and breath food, its presentation and taste.

We treat customers like they are our guests. And because they expect food to be good and wholesome, we maintain the highest quality assurance standards.

3.1 Our core values;

Excellent customer service skills
Excellent service delivery
Excellent food knwoledge

4. Our History

4.1 Briefly About Us

Shoanie62 Restaurant & Grill roots go as far back as +15years, with amazing clientele to today. We are still in this ever competitive food business and have upgraded our services for the best of our clients who have supported us all these years.

Our business has grown despite having many competitors in the market. We are proud to say that we have created a strong bond with our clients. In the course of 15 years and more, we have become an established caterer. In the coming decades, we'll continue to transform our industry by staying true to our core values.

5. Chicken Dish

5.1 Home Made Chicken

Chicken always tastes better when someone else makes it. We do exactly that, we give our clients the same great taste in your kitchen with these restaurant-style chicken recipes.

On the other hand, we also supply chicken feet. They may seem a bit strange to eat, but they are incredible. When brined and braised, they become the most delicious morsels of chicken deliciousness.

6. Our Quality & Healthy Food

We are restless in our aim to improve things for the better. We work closely with our suppliers to develop high quality and innovative products that are to our customers' needs and requirements.



6.1 Performance driven

We set challenging goals, and then go beyond them.



6.2 Service excellence

We deliver consistently high quality, day after day.

*Kota from
eKasi*

SKHAMBANE



What We Do?

We produce high quality delicious food and cater for many occasions and events - from weddings, Businesses to Schools. We always aim to deliver outstanding service and the high standards our customers have come to expect from us, this is achieved by employing a highly talented team with great culinary and hospitality skills.

We perfected ourselves in creating an artistic, elegant, memorable yet practical spread of dishes to be relished by both the eye and the palate. We settle only for the best. With great values, all our menus are of our pride.

Skhambane

Kota is a variation of the word "quarter". Bread is cut in four (quarters) and the end-bread pieces are hollowed out and filled with ingredients. Fillings include anything from potato chips, viennas, sliced polony to Russians, atchar (a spicy condiment) and boerewors. When filled with curry it is known as Bunny Chow.

Our prices are relatively low to competitor prices for the most part. We also include special or rather exclusive ingredients to set us apart from the rest. Our clients can't get enough of our home-brewed Kota, and that sounds accurate for our business.



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Traditional

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Skobho

A smiley is a sheep's head roasted whole (or charred rather) on hot coals. Its macabre yet apt name is derived from the fact that as the head cooks; the lips curl back in a grotesque grin to reveal a set of teeth.



Tripe

Our Ox tripe is slow cooked in a rich beef stock to ensure the best flavour, tenderness and succulence. Ready to be served with steam bread (amadombolo), or samp and creamed spinach, chakalala & green chilli.



Gizzards/Livers

We used to always prefer peri-peri livers, and we have added the gizzards meal to the menu. This is one of our exciting choice for adventurous customers & traditionalists. This is comfort food at its finest.



Meaty Bones

Meaty Bones with Cabbage Sishebo is a considerably affordable meal that is perfect for the entire family. The additional of Beef Stock elevates this meaty meal, and it warms our customers right down to their toes.

Starter(s)

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French Toasted Sandwich

Stuffed with mozzarella and bacon are the shortcut to heaven. You just have to take a bite with your eyes closed, and experience a heavenly trip.



Cheesy Egg Toast

What makes this recipe the best is the secret ingredients to achieve a super taste. We use quality feta-cheese and jumbo eggs. We add an Avocado + Koffie (bonus)



Oatmeal Breakfast

We've been an oatmeal lover since kindergarten. We prepare this alongside a fried egg for our clients. It keeps them full until lunch time. And they can't help it!



Phuthu Pap & Milk

Phuthu or uPhuthu is a crumbly type of pap enjoyed within the Zulu culture. The porridge is often eaten with meat, curries, beans and/or sour milk (Amasi).



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Visit us on our social-platform @ SHOANIE62

