



3 Course Menu

R295 PER PERSON | MAX. 40 PERSONS

Starters

- Teriyaki Beef Peppers** | Marinated beef strips tossed in a teriyaki glaze with Asian style vegetables & cilantro
or
- Salt & Pepper Calamari** | Deep fried seasoned calamari steak, served with a green side salad, homemade tartar sauce & lightly toasted bruschetta
or
- Thermadore Mussels** | Poached half shell mussels in a creamy mushroom, garlic & Dijon mustard sauce, served with lightly toasted bruschetta
or
- Citrus Prawn Salad** | Grilled prawns in an orange & thyme dressing, julienne red peppers, fresh orange segments & spring greens
or
- Classic Greek Salad** | Crispy lettuce, tomato, cucumber, olives, onion & feta dressed with a Greek dressing
or
- Grilled Haloumi Salad** | Grilled haloumi cheese marinated in a fresh mint & lemon sauce, zucchini ribbons, roasted cherry tomatoes, rocket & toasted almond flakes with a coriander pesto

Mains

- Penne Arrabbiata** | Mushrooms, cherry tomatoes, parmesan, Dijon sauce, rocket
or
- Herbed Chicken** | Grilled half chicken with a lemon & herb dressing served with veg & hand-cut fries
or
- Grilled Prawns** | Queen prawns grilled to perfection, served with a salad, savoury rice & hand-cut fries
or
- Chicken & Prawns** | Grilled BBQ basted chicken & 3 queen prawns served with a side salad & hand-cut fries
or
- Hake & Calamari** | Grilled hake & calamari, served with a side salad, hand-cut fries & tartar sauce
or
- Rump** | Flame grilled BBQ basted rump steak, served with a side salad, hand-cut fries
or
- Lamb Chops 300g** | Served with veg & hand-cut fries
or
- Lamb Curry** | Served with vegetable pickle, sambals, carrot salad & savoury rice

Sauces: Mushroom, cheese, Dijon mustard, peppercorn, peri-peri or garlic

Desserts

- Fresh Fruit Skewers** | Served with a mint & ginger syrup
or
- Dark Chocolate Mousse** | Rich dark chocolate mousse & wild berry compote
or
- Chocolate Brownie** | Served with cream or ice-cream & maraschino cherries
or
- Banana Waffle** | Crisp waffles topped with slices of farm fresh bananas & sprinkled with cinnamon sugar

For Enquiries