

» Set Menu A

Set Menu A
R 265.00 pp

» Starter

Grilled Halloumi Cheese

Halloumi slices served with Mediterranean vegetables, drizzled with rocket oil and aged balsamic.

OR

MoÁambique-Style Chicken Livers

Chicken livers pan-fried in a peri-peri sauce with onions, garlic, chilli and peppers

OR

Boerewors

Flame-grilled South African sausage with African polenta and spicy chakalaka sauce

OR

House Salad

Fresh mixed salad leaves with cucumber, tomatoes, carrots, peppers, Spanish onion and avocado, tossed with orange vinaigrette.

Main «

Lamb Chops

Karoo Lamb, flavoured with fresh mint and glazed in a sweet honey sauce

OR

Sole

Whole sole, lightly dusted in 4 pepper spice, pan-fried, and served with lemon and fresh herb butter

OR

Grilled Chicken Breast

Flame-grilled, marinated in your choice of lemon & herb, peri-peri, or BBQ

OR

300g Sirloin Steak

Selected grain fed cuts, wet aged to perfection on our premises. Flame-grilled with our unique house basting or black pepper crust.

All the above are served with onion rings and your choice starch:
chips, baked potato, rice or mash

» Dessert

Sorbet

A trio of fruit flavours

OR

Ice-cream and Hot Chocolate Sauce

Creamy vanilla ice-cream with hot chocolate sauce

OR

Chocolate Mousse

Rich, decadent dark chocolate

» Set Menu B

R 285.00 pp

» On Arrival

Cheese and Garlic Baguettes on the table

Starter «

Halloumi Cheese

Layered with sun-dried tomatoes, roquette and toasted almonds

OR

Mussels

Half-shell New Zealand mussels, simmered in garlic and white wine cream

OR

Baby Calamari

Grilled in lemon scented olive oil with garlic and served with lemon butter

OR

Caprese Salad

Tomato, Mozzarella, onion, drizzled with basil pesto

» Main

Lamb Chops

Karoo Lamb, flavoured with fresh mint and glazed in a sweet honey sauce

OR

Fillet Mignon

Medallions of beef with crispy bacon, served on crusty croutons and smothered in a creamy mushroom sauce

OR

Kingklip Fillet

Turmeric and chilli marinated Kingklip fillet, pan-fried and served with pumpkin ragoût and peach and onion chutney or served with Thermidor sauce

OR

Pork or Beef Spare Ribs

600g Rack glazed in our famous sauce

All the above are served with onion rings and your choice starch: chips, baked potato, rice or mash

Dessert «

Malva Pudding

Traditional South African baked dessert

OR

Cheese Cake

OR

Ice-cream and Hot Chocolate Sauce

Creamy vanilla ice-cream with hot chocolate sauce

» Set Menu C

R 350.00 pp

» On Arrival

Cheese and Garlic Baguettes on the table

Starter «

Deep-fried Camembert

Garlic and rosemary studded camembert, deep-fried, served with croutons, pickled walnuts and cranberry jam

OR

Prawn Avo Cocktail

Sweet chilly Prawn, iceberg lettuce wedge topped with mango salad, served with cocktail sauce

OR

Carpaccio

Thin slices of game/beef loin, with our Chef's special herb pepper. Served with beetroot slices, fried capers, rocket leaves, shaved Parmesan and horseradish cream

OR

Greek Salad

Fresh lettuce tossed with cherry tomatoes, cucumber, Calamata olives, Spanish onions, peppers and Greek feta cheese

» Main

Spatchcock Chicken

Flame-grilled and basted with our unique lemon and herb or peri-peri sauce

OR

500g Fillet Steak

Flame-grilled with our unique house basting or black pepper crust

OR

Kingklip Fillet

Turmeric and chilli marinated Kingklip fillet, pan-fried and served with pumpkin ragoût and peach and served with Thermidor sauce

OR

Pork or Beef Spare Ribs

1kg Rack glazed in our famous sauce

All the above are served with onion rings and your choice starch: chips, baked potato, rice or mash

Dessert «

Malva Pudding

Traditional South African baked dessert

OR

Cheese Cake

OR

Chocolate Mousse

Rich, decadent dark chocolate