

Set MENU

R325 per person

To book or enquire, please call us on 011 450 2242

Welcome rolls for the table

STARTER

GREEK SALAD PLATTERS

MAINS

Select one option

STUFFED CHICKEN BALLANTINE

Chicken breast stuffed with chorizo and leeks, served on a bed of creamy spinach and mash, finished off with a chicken jus

MEDITERRANEAN LINE FISH

Grilled line fish served with a Fennel Basmati Rice and a Citrus Beurre Blanc

MUSHROOM FILLET

Served with crispy fries

MELANZANE

Served with red peppers, mushrooms and cottage cheese and drizzled with a walnut pesto

DESSERTS

Select one option

CRÈME BRULEE

Indulgent custard base pudding with a caramelised sugar topping

CHOCOLATE BROWNIE

Chocolate brownie with salted caramel ice cream and mixed nuts

Set MENU

R495 per person

To book or enquire, please call us on 011 450 2242

Welcome rolls for the table

TABLE STARTER PLATTERS

PEAR AND ALMOND SALAD

GREEK SALAD

TRADITIONAL MEZZE PLATTER

(Trinchado, Calamari, Haloumi, Chicken Livers)

MAINS

Select one option

QUEEN PRAWNS

Queen Prawns butterflied and grilled to our traditional recipe

STUFFED CHICKEN BALLANTINE

Chicken breast stuffed with chorizo and leeks, served on a bed of creamy spinach and mash, finished off with a chicken jus

MEDITERRANEAN LINE FISH

Grilled line fish served with a Fennel Basmati Rice and a Citrus Beurre Blanc

BRAISED BEEF BRISKET

Succulent braised brisket served with vine roasted tomatoes and a side of crispy fries

MUSHROOM RISOTTO

Perfectly cooked Risotto folded into a rich creamy mushroom sauce, topped with mushrooms and parmesan shavings

DESSERTS

Select one option

CRÈME BRULEE

Indulgent custard base pudding with a caramelised sugar topping

BAKED CHEESECAKE

Decadent baked cheesecake served with white balsamic strawberry compote

CHOCOLATE BROWNIE

Chocolate brownie with salted caramel ice cream and mixed nuts

Set MENU

R525 per person

To book or enquire, please call us on 011 450 2242

Welcome rolls for the table and Amuse Bouché

TABLE STARTER PLATTERS

PEAR AND ALMOND SALAD

GREEK SALAD

TRADITIONAL MEZZE PLATTER

(Trinchado, Calamari, Haloumi, Chicken Livers)

MAINS

Select one option

QUEEN PRAWNS

Queen Prawns butterfied and grilled to our traditional recipe

TERIYAKI SALMON

Grilled Norwegian salmon, basted in teriyaki served with stir fry julienne veg, pickled ginger and toasted sesame seeds

STUFFED CHICKEN BALLANTINE

Chicken breast stuffed with chorizo and leeks served on a bed of creamy spinach and mash, finished off with a chicken jus

TRADITIONAL BEEF FILLET

Grilled beef fillet with mushroom sauce served with fries

BUTTERNUT TORTELLINI

Butternut tortellini filled with butternut and ricotta, served with a rich creamy butternut sauce, feta crumble, pine nuts and crispy sage

DESSERTS

Select one option

CRÉME BRULEE

Indulgent custard base pudding with a caramelised sugar topping

CHOC PEPPERMINT MOUSSE

PIGALLE NUT CAKE

Homemade ice cream with macadamias, walnuts and pistachios, smothered in chocolate sauce