

R390
per person

Set MENU

AMUSE BOUCHE

Butternut & curry soup and freshly baked homemade bread

MAINS

Select one option

QUEEN PRAWNS

Mozambican prawns traditionally grilled in lemon butter and lightly brushed with garlic marinade then served with rice and chips

LINE FISH

Grilled line fish served with mashed potatoes and stir fried vegetables

BEEF FILLET

Most tender cut served with chips or mash

VEGETARIAN OPTION

DESSERTS

Select one option

NUT CAKE

Served with bar one chocolate sauce

CRÈME BRULÉE

Indulgent Crema Catalana custard base pudding with a caramelised toffee topping

MALVA PUDDING

Smothered in Creme Anglaise or butterscotch with vanilla cream/ice-cream

R390
per person

Set MENU

AMUSE BOUCHE

Butternut & curry soup and freshly baked homemade bread

STARTERS

Select one option

CHICKEN LIVERS

Sautee in a mild peri -peri sauce

CALAMARI STARTER

Grilled in lemon butter and garlic

BEEF TRINCHADO

Pan Fried in white wine and garlic sauce

GREEK SALAD

MAINS

Select one option

QUEEN PRAWNS

Mozambican prawns traditionally grilled in lemon butter and lightly brushed with garlic marinade then served with rice and chips

LINE FISH

Grilled line fish served with mashed potatoes and stir fried vegetables

BEEF FILLET

Most tender cut served with chips or mash

VEGETARIAN OPTION

R475
per person

Set MENU

AMUSE BOUCHE

Butternut & curry soup and freshly baked homemade bread

STARTERS

Select one option

CHICKEN LIVERS

Sautee in a mild peri –peri sauce

CALAMARI STARTER

Grilled in lemon butter and garlic

BEEF TRICHADO

Pan fried in white wine and garlic sauce

GREEK SALAD

MAINS

Select one option

QUEEN PRAWNS

Mozambican prawns traditionally grilled in lemon butter and lightly brushed with garlic marinade then served with rice and chips

LINE FISH

Grilled line fish served with mashed potatoes and stir fried vegetables

BEEF FILLET

Most tender cut served with chips or mash

VEGETARIAN OPTION

DESSERTS

Select one option

NUT CAKE

Served with bar one chocolate sauce

CRÈME BRULÉE

Indulgent Crema Catalana custard base pudding with a caramilised toffee topping

MALVA PUDDING

Smothered in Creme Anglaise or butterscotch with vanilla cream/ice-cream