

SET MENU A

R593.00 (Incl. VAT) per person
EXCLUDING 10% GRATUITY
VALID UNTIL 30 APRIL 2025

STARTER

Greek Salad

Fresh greens topped with feta cheese, black calamata olives, tomatoes and cucumbers and creamy mayonnaise dressing

MAIN COURSE

Fish of the Day

Freshly caught fish, lightly grilled in a lemon & garlic butter sauce
Served with vegetables and tomato rice

OR

Chicken Style Espetada served on a skewer

Cubed and skewered chicken breast, peppers and onions grilled with a garlic and lemon marinade drizzled with a basil butter

DESSERT

Baked Vanilla Infused Cheesecake

SET MENU B

R645.00 (Incl. VAT) per person
EXCLUDING 10% GRATUITY
VALID UNTIL 30 APRIL 2025

STARTERS

Greek Salad

Fresh greens topped with feta cheese, black calamata olives, tomatoes and cucumbers and creamy mayonnaise dressing

OR

Chicken Trinchado

Strips of tender chicken pan fried & deglazed in Port, Chilli, garlic & fresh herbs

MAINS

Fish of the Day

Freshly caught fish, lightly grilled in a lemon & garlic butter sauce
Served with vegetables and tomato rice

OR

Herb Butter Sirloin

Sirloin grilled medium topped with herb butter served with roasted vegetables and pomme fritte

DESSERT

Baked Vanilla Infused Cheesecake

OR

Pear and preserved Ginger Tart

Served with crème anglaise and ice cream

SET MENU C
R662.00 (Incl. VAT) per person
EXCLUDING 10% GRATUITY
VALID UNTIL 30 APRIL 2025

STARTERS

Calamari

Succulent tubes grilled in lemon butter and basted with a mild garlic marinade

OR

Greek Salad

Fresh greens topped with feta cheese, black calamata olives, tomatoes and cucumbers and creamy mayonnaise dressing

OR

Chicken Trinchado

Strips of tender chicken pan fried & deglazed with port, chilli, garlic and cream

MAINS

Whole Baby Kingklip Natural

Fresh baby Kingklip on the bone grilled with lemon butter and fresh herbs served with vegetables and tomato rice

OR

Beef style Espetada served on a skewer

Skewered beef grilled with peppers, basted in barbeque marinade and topped with Rosemary and Thyme butter

OR

Grilled Free Range Chicken Breasts

Filled with mushrooms, leeks and feta, set on pomme fritte and sautéed vegetable with a thyme scented jus

DESSERT

Baked Vanilla Pod Infused Cheesecake

OR

Pear and preserved Ginger Tart

Served with crème anglaise and ice cream

SET MENU D

R672.00 (Incl. VAT) per person
EXCLUDING 10% GRATUITY
VALID UNTIL 30 APRIL 2025

STARTERS

Pear & Roquefort Salad

A bouquet of rocket and fresh greens, walnuts, pepperdews and blue cheese, garnished with fresh pear slices dressed with a red wine and pepperdew vinaigrette

OR

Calamari

Succulent tubes grilled in lemon butter and basted with a mild garlic marinade

OR

Venison Carpaccio

Thinly sliced game, dressed with caper and onion vinaigrette, topped with rocket & parmesan shavings

MAINS

Whole Baby Kingklip Natural

Fresh baby Kingklip on the bone grilled with lemon butter and fresh herbs served with vegetables and tomato rice

OR

Herb Butter Sirloin

Sirloin grilled medium topped with herb butter served with roasted vegetables and pomme fritte

OR

Chicken style Espetada served on a skewer

Cubed and skewered chicken breast, peppers and onions grilled with a garlic and lemon marinade and basil butter

DESSERTS

Pear and preserved Ginger Tart

Served with crème anglaise and ice cream

OR

Baked Vanilla Infused Cheesecake

SET MENU E

R694.00 (Incl. VAT) per person
EXCLUDING 10% GRATUITY
VALID UNTIL 30 APRIL 2025

STARTERS

Greek Salad

Fresh greens topped with feta cheese, black calamata olives, tomatoes and cucumbers and creamy mayonnaise dressing

OR

Chicken Trinchado

Strips of tender chicken pan fried & deglazed with port, chilli, garlic and cream

OR

Calamari

Succulent tubes grilled in lemon butter and basted with a mild garlic marinade

MAINS

Seafood style Espetada served on a skewer

Prawn, Calamari and Kingklip grilled in olive oil, garlic & fresh chilli served with coriander butter

OR

Fish of the Day

Freshly caught fish, lightly grilled in a lemon & garlic butter sauce Served with vegetables and tomato rice

OR

Mushroom Sirloin

Sirloin grilled medium topped with mushroom Sauce served with roasted vegetables and hand cut potato fries

DESSERT

Pear and preserved Ginger Tart

Served with crème anglaise and ice cream

OR

Individual Baked Lindt Chocolate Pudding

With chocolate sauce

SET MENU F

R769.00 (Incl. VAT) per person
EXCLUDING 10% GRATUITY
VALID UNTIL 30 APRIL 2025

STARTERS

Venison Carpaccio

Thinly sliced game, dressed with caper and onion vinaigrette, topped with rocket & parmesan shavings

OR

Beef Trinchado

Strips of tender beef, pan-fried & deglazed with port, chilli, garlic and cream

OR

Black Mussels

Steamed mussels flavoured with chervil, a hint of garlic & cream

MAINS

Pumpkin Seed Crusted Norwegian Salmon

Set on long stemmed broccoli, served with potato puree and a tomato saffron sauce

OR

Queen Prawns

Queen prawns grilled in a light lemon and garlic butter with a touch of paprika served with French fries and rice

OR

Peppered Ostrich Fillet

Fillet of Game grilled Medium topped with a creamy pepper sauce & served with pomme puree & vegetables

DESSERT

Pear and preserved Ginger Tart

Served with crème anglaise and ice cream

OR

Individual Baked Lindt Chocolate Pudding

With chocolate sauce

PLEASE NOTE THIS MENU IS SUBJECT TO AVAILABILITY