

Set MENU

R395 per person

To book or enquire, please call us.

Welcome rolls for the table

STARTER

GREEK SALAD PLATTERS

MAINS

Select one option

CHICKEN ROULADE

Sundried Tomatoes | Feta & Spinach | Lemon & Thyme Beurre Blanc

LINE FISH

Potato Rosti | Wilted Spinach | Sundried Tomato | Lemon Butter

BORDELAISE FILLET

Port wine jus | Bone Marrow | Potato Wedges

MELANZANE

Layers of parmesan | Mozzarella | Brinjal | Napoli sauce | Basil soil

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.

Welcome rolls for the table

STARTERS

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

CHICKEN ROULADE

Sundried Tomatoes | Feta & Spinach | Lemon & Thyme Beurre Blanc

LINE FISH

Potato Rosti | Wilted Spinach | Sundried Tomato | Lemon Butter

BORDELAISE FILLET

Port wine jus / bone marrow / potato wedges

VEG LINGUINI

Garlic | Chilli | Mushroom | Baby marrow | Parmesan & lemon cream sauce

DESSERTS

Select one option

CRÈME BRULÉE

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

R695 per person | 14+ Pax

To book or enquire, please call us.

Welcome rolls for the table and Amuse Bouché

STARTERS

PEAR AND ALMOND SALAD

GREEK SALAD

TRADITIONAL MEZZE PLATTER

(Trinchado, Calamari, Haloumi, Chicken Livers)

MAINS

Select one option

KING GIANT PRAWNS

Butterflied and grilled to our traditional recipe

TERIYAKI SALMON

Grilled Norwegian salmon / basted in teriyaki / stir fry julienne veg / pickled ginger / toasted sesame seeds

CHICKEN ROULADE

Sundried Tomatoes | Feta | Spinach & lemon and thyme beurre Blanc

BORDELAISE FILLET

Port wine jus / bone marrow / potato wedges

BUTTERNUT RISOTTO

Creamy Butternut Risotto | Seed Mix | Feta

DESSERTS

Select one option

CRÉME BRULEE

Indulgent custard base pudding / caramelised sugar topping

LEMON MERINGUE TART

ICE CREAM NUT CAKE

Homemade ice cream / mixed nuts / chocolate sauce

Set MENU

R695 per person | 14+ Pax

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Welcome rolls for the table and Amuse Bouché

STARTERS

TEMPURA PRAWNS

Crispy tempura prawn | Sweet red pepper chilli sauce | Avo mousse

VENISON CARPACCIO

Rocket | Parmesan Shavings | Balsamic Reduction

MAINS

Select one option

KING GIANT PRAWNS

Butterflied and grilled to our traditional recipe

TERIYAKI SALMON

Grilled Norwegian salmon / basted in teriyaki / stir fry julienne veg / pickled ginger / toasted sesame seeds.

CHICKEN ROULADE

Sundried Tomatoes | Feta | Spinach & lemon and thyme beurre Blanc

BORDELAISE FILLET

Port wine jus / bone marrow / potato wedges

VEG LINGUINI

Garlic | Chilli | Mushroom | Baby marrow | Parmesan & lemon cream sauce

DESSERTS

Select one option

CRÉME BRULEE

Indulgent custard base pudding / caramelised sugar topping

LEMON MERINGUE TART

ICE CREAM NUT CAKE

Homemade ice cream / mixed nuts / chocolate sauce