



SET MENU 1

🌿 Vegetarian **N** Nuts **S** Sesame **H** Hot

CHOICE OF STARTER

CRISPY CRAB FASHION SANDWICH (4 pc)

Crispy fried crab fashion sandwiches, avocado, Japanese mayonnaise, teriyaki sauce

GREEK SALAD WITH AVOCADO 🌿

Mixed lettuce, red onions, olives, tomatoes, Danish feta, cucumbers, avocado, lemon dressing

CHICKEN LIVERS **H**

Chicken livers, creamy peri-peri sauce, peppadews, Danish feta, toasted ciabatta

ROASTED BONE MARROW

Roasted beef bone marrow, red wine caramelized onions, crispy leek strings, melba toast

MUSHROOM & BILTONG SOUP

Creamy biltong infused mushroom soup, fried biltong shavings, toast

PALATE CLEANSER



CHOICE OF MAIN COURSE

CAJUN CHICKEN BREAST

Cajun spiced chicken breast grilled, rocket, parmesan, red wine caramelized onions, slow roasted tomatoes, balsamic reduction, cajun spiced demi-glace

PEPPER PARMESAN RUMP

250g Chalmar beef rump served medium, pepper parmesan sauce, hand cut chips, roast vegetables

CAJUN HAKE

Rocket, parmesan, red wine caramelized onions, slow roasted tomatoes, balsamic reduction, creamy cajun spiced vanilla lemon butter

SMOKED PORK BELLY **N**

Apple & sage mashed potatoes, peanut butter-butternut puree, spring onions, mustard sauce

CREAMY MUSHROOM & TRUFFLE PASTA 🌿

Creamy truffled mushroom sauce, broccoli, penne pasta



CHOICE OF DESSERT

MALVA

Served with vanilla ice cream, vanilla crème Anglaise & caramel sauce

BLONDIES & BROWNIES

Gluten free dark chocolate brownie, gluten free white chocolate blondie, brownie crumb ice cream, chocolate sauce

AMARULA DON PEDRO

