

## Starters



- Chef's bowl of soup
- Braised chicken livers in merlot, peri peri, balsamic and cream sauce
- Fat black snails in a garlic gorgonzola sauce
- Phyllo wrapped prawn tails on cucumber, pickled ginger and soya
- Black mussels in a chenin, garlic & creamy sauce
- Deep fried calamari with a tartar sauce
- Springbok carpaccio and a wasabi cream cheese

## Main Courses



- Thai chicken & shrimp curry on basmati rice
- Fresh deboned trout stuffed with almonds, bread crumbs a hint of garlic and a lemon butter sauce
- Confit of duck with a grenadilla jus
- Panfried dorado in lemon butter on mash
- Grilled pork chop(s) on mash with a mustard honey sauce
- Handcut beef Rib Eye steak with chips
- Shank of Lamb
- Fillet steak on fluffed mash, sauces available
- Durban lamb curry on basmati rice with sambals
- Moroccan prawns and mussels on mash

## Light Meals



- Cyprus salad
- Battered hake salad and chips
- Chicken schnitzel with a cheddar cheese sauce
- Mushroom pasta
- Traditional Cape bobotie and salad
- Smoked trout fillets and salad

For the little ones: (up to 12 years old)

- Fish fingers & chips
- Chicken strips & chips
- Cheesy pasta