



Set Menu 2: R230-00pp

Starters

Greek Table Salad

Salad greens, peppers, onions, olives, tomatoes and cucumber with a creamy Danish Feta cheese.

Mains

Porterhouse Sirloin 200g

Flavoursome with slight marbling and a generous section of fat which intensifies the flavour.

Aged for 18-21 days.

OR

The Met Burger

Homemade burger served in a lightly toasted sesame seed bun with lettuce, sliced tomato and gherkin.

Topped with bacon and a slice of cheddar cheese.

OR

Bare Bottom Burger

Just the patty and garnish topped with pan fried black mushrooms, grilled in garlic and herbs. (No Carbs)

OR

BBQ Chicken Breasts

Chicken breasts basted in BBQ sauce and flame grilled.

OR

Calamari

Grilled with jalapeno chillies, OR

Grilled with lemon butter, OR

Fried and served with a tangy tartare sauce.

OR

Chicken and Spinach Pasta

Creamy spinach, chicken and mushroom with a touch of garlic served on a bed of fettuccine.

OR

Vegetarian Options Available

Please ask your waiter for the options

*The above dishes (excluding the pasta dish) are served with a choice of one of the following:
chips, rice, baked potato, mash potato or vegetables.*



Desserts

Crème Brulee

OR

Ice Cream and Chocolate Sauce

OR

The Met Malva Pudding

Served with cream or ice cream or custard.

OR

Dom Pedro or Liqueur Coffee

Choice of Whiskey, Tia Maria, Cape Velvet, Frangelico. Disaronno Amaretto

Please note the following:

Tea and Coffee is not included.

Sauces not included.

Excludes gratuity.