

SET MENU 1 ~ R295_{p/p}

STARTERS

Chicken Livers

Sautéed in sherry, onions, mixed herbs and cream or peri-peri.

Served with croûtes.

or Italian Tomato Soup V | Our house speciality.

or Large Black Mushroom V | Topped with spinach and feta cheese; or tomato, feta and caramelised onion, and then grilled.

or Roasted Butternut, Beetroot and Feta Salad V

A colourful salad of mixed greens, roasted butternut, beetroot and sundried tomatoes topped with bean sprouts, feta, radish and Peppadew[®].

MAINS

200g Class-A Rump or Sirloin | Served with a side of choice.

or Parmesan Chicken Breasts

Tender chicken breasts crumbed and encrusted with Parmesan cheese and pan-fried. Served on a bed of mashed potatoes and topped with a creamy mustard sauce.

or **Calamari** | Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley. Served with a side of choice.

or **Gnocchi V**

Sautéed gnocchi served with either mushroom sauce, roasted butternut and feta or a rich Napolitana sauce.

DESSERTS

Ice Cream & Chocolate Sauce or Chocolate Vodka Martini

All set menus are served with complimentary Sweet Potato Crisps and Marinated Olives



SET MENU 2 ~ R330_{p/p}

STARTERS

Italian Tomato Soup VI Our house speciality.

or Greek Salad (V)

Greens topped with Calamata olives, feta, cucumber and tomatoes.

or Large Black Mushroom V | Topped with spinach and feta cheese; or tomato, feta and caramelised onion, and then grilled.

or Garlic Snails

Pan-sauteéd in either garlic butter or a creamy white wine and garlic sauce.

or Roasted Butternut, Beetroot and Feta Salad V

A colourful salad of mixed greens, roasted butternut, beetroot and sundried tomatoes topped with bean sprouts, feta, radish and Peppadew[®].

MAINS

200g Class-A Rump or Sirloin | Served with a side of choice.

or **300g Pork Belly** | Served with a side of choice.

- or **Chicken Stack** | Oven-roasted seasonal vegetables stacked with grilled chicken breasts and topped with a tomato confit.
- or **Calamari** | Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley. Served with a side of choice.
 - or **Gnocchi 1** Sautéed gnocchi served with either mushroom sauce, roasted butternut and feta or a rich Napolitana sauce.

DESSERTS

Baked Cheesecake or Crème Brûlée or Traditional Malva Pudding

All set menus are served with complimentary Sweet Potato Crisps and Marinated Olives



SET MENU 3 ~ R385_{p/p}

STARTERS

Italian Tomato Soup VI Our house speciality.

or Prawn & Fresh Avocado Cocktail (seasonal)

Sweet queen prawn meat bedecked with our home-made Marie Rose sauce, served on a bed of baby greens.

or Cured Springbok Loin Carpaccio

Sliced paper-thin and dressed with olive oil and a balsamic reduction.

Topped with Parmesan shavings.

MAINS

Grilled Kingklip

Fillet of kingklip grilled and topped with lemon or garlic butter.

or 300g Class-A Rump or Sirloin | Served with a side of choice.

or **Slow-roasted Lamb Shank** | Served on a bed of mashed potatoes.

or 400g Pork Loin Ribs | Served with a side of choice.

or Gnocchi 🕚

Sautéed gnocchi served with either mushroom sauce, roasted butternut and feta or a rich Napolitana sauce.

DESSERTS

Traditional Malva Pudding or Crème Brûlée

or Apple and Blueberry Crumble

All set menus are served with complimentary Sweet Potato Crisps and Marinated Olives