

CHAMPAGNE MENU



Function Menu



CHAMPAGNE MENU [R180pp]

Starters

Shrimp Cocktail

Delicately dressed wild shrimp served with lemon and our home made cocktail sauce on the side

Peri-peri Chicken Livers

Creamy Chicken Livers in a hot or mild Peri-peri sauce with a crispy Portuguese roll

Halloumi

Delicious Halloumi strips lightly coated & fried, drizzled with sweet chilli sauce.

Garlic Snails

Fragrant Garlic Snails lightly sautéed in garlic butter & served with our rustic sliced bread

Crispy Chicken Strips

Delicately fried crumbed chicken, served with either BBQ, Perinaise or Sweet chilli sauce.

Mains

Mini Seafood Platter

This Platter boasts 3 succulent prawns, lightly grilled line fish, mussels and tender calamari

Cheesy Peppered Sole

Delectable Sole lightly peppered, grilled & smothered in silky cheese sauce & melted cheddar.

Chicken Cordon Bleu

Chicken fillet overflowing with 3 cheeses, ham and Rosemary roasted mushrooms, crumbed and fried till golden

200g Rump

Expertly Matured seasoned 200g Rump served with your choice of one of our mouth watering sauces

1/2 Chicken & Ribs

1/2 flame grilled spring chicken basted in lemon & herb/peri-peri with our famous homemade BBQ ribs.

Bolognese Pasta

Our signature home made & slow cooked to perfection Bolognese sauce served with fettuccine or spaghetti.

Dessert

Italian Kisses

Hazelnut flavoured ice cream coated in dark chocolate

Apple Crumble

Homemade Apple Crumble, baked to perfection with a hint of cinnamon

Peppermint Caramel Crisp

Decadent layers of crunchy peppermint, biscuit & caramel cream, topped with crisp honeycomb.

CAVIAR MENU



Function Menu



CAVIAR MENU [R230pp]

Starters

Crumbed Mushrooms

Lightly seasoned fried button mushrooms, served with creamy garlic sauce.

Calamari

Tender Calamari lightly floured and fried till golden brown or flash grilled with creamy lemon garlic sauce

Prawn Curry

Mild spiced Cape Malay Prawn Curry, served with our rustic sliced bread

Tuscan/ French Mussels

Mussels done in a classic red Tuscan sauce or a fragrant creamy French Style Prawn Bisque

Spanish Skewers

Rustic chunks of smokey pork and Chorizo smothered in our lightly spiced BBQ sauce

Roquefort Salad

A Small Roquefort Salad, with fresh summer lettuce medley, strawberries, creamy blue cheese and our Balsamic Caviar will make your mouth water for even more

Mains

Biltong Cheese Fillet Steak

Expertly grilled 200g Fillet steak smothered in fresh biltong slices and melted cheese

Queen Prawns

9 Queen Prawns delicately grilled & served with our Lemon butter, Peri-peri or Garlic sauce

Treasure Chest

Our Treasure Chest boasts succulent prawns, tender calamari, fragrant mussels & flaky hake

Prawn & Calamari

Succulent prawns & tender calamari grilled to perfection, served with lemon butter, garlic butter or peri-peri.

400g Rib eye or T-Bone

Matured & perfectly grilled 400g Rib-eye/ T-Bone smothered in your choice of one of our mouth watering sauces

Poached Linefish & Mussels

Prawn Bisque poached Linefish with mussels, delicate & fragrant dish served with our medley of roasted veggies

Dessert

Malva Pudding

Delicate warm sponge infused with aromatic flavours

Cafe Chocolate Mousse

Decadent Dark Chocolate Mousse with an Espresso cake base and Berry Bliss Coulis

Berry Pavlova

Crispy meringue, fresh whipped cream & our seasonal Berry Bliss makes this dessert simply irresistible