

R795.00 per person includes:

4 Course Set Menu in our Thirty Ate Eatery 750ml bottle of Still or Sparking water

Wine Pairing with every course Entrance to our New Year's Eve Rooftop Experience with local DJ's.

APPETISERS

Enjoy our fabulous warm, freshly baked bread rolls, famous "Daddy's Not-Too-Cheeky-Chilli Mix" accompanied by our Edamame Beans & mixed olives.

STARTERS

Wine pairing

JC Le Roux Vibrazio Sauvignon Blanc or

KWV Chardonnay or Alexanderfontein Boutonniere Red

Calamari

 $Succulent\ baby\ calamari\ tubes, grilled\ or\ fried\ to\ perfection\ with\ a\ hint\ of\ Cajun,\ lemon\ \&\ herb$

Smoked Salmon Soup Baked Camembert spice, served with a tartar sauce or Served on a bed of wild rocket with guacamole, berry compote & capers or Enjoy our freshly made, creamy butternut & orange soup with croutons or This is a winner, served with one of our locally made jams with a crunchy toast

MAINS

Wine Pairing

Good Hope Pinot Noir or Laborie Merlot or

Waterford Peacon Stream Sauvignon Blanc

Mushroom or Pepper Steak

Our perfectly matured 250g Sirloin, either served with pepper or mushroom sauce with herb &

Hake & Prawns Chicken Cordon Blue Our Hake is grilled to perfection accompanied by queen prawns, creamy spinach & garlic butter baby potatoes or

Greek Pasta

Juicy chicken breast stuffed with mozzarella, ham & garlic, baked & drizzled with a creamy mushroom sauce or

For our non-meat option try our Penne Pasta with a creamy tomato sauce, sundried tomato,

olive & feta cheese

DESSERTS

Wine Pairing

KWV Muscadel or KWV Tawny

Daddy's Chocolate Brownie

Our brownies are gluten free & served with a scoop of vanilla ice cream or

Malva or Sticky Toffee Pudding Served warm with vanilla ice-cream or Mini Cheese Board

A selection of our local cheeses with exotic nuts, seasonal fruit & crackers.

All desserts are accompanied by either a hot chocolate, tea, coffee, Irish or Amarula Coffee.