



CLASSIC SET MENU

R485 per person



HORS D'OUVRES / STARTERS

ALL TO BE SERVED ON THE TABLE TO BE SHARED

Priva salad, fresh green garden salad
Marinated beef cubes
Creamy citrus crab & fish cakes
Argentinian meat & potato croquette
Pan-fried garlic and lemon calamari



ENTRÉES / MAIN COURSE

SERVED INDIVIDUALLY

SIRLOIN

Seared sirloin, corn and chilli salsa, cubed potatoes, baby corn, Madagascan red pepper sauce.

LINEFISH

Baby prawn Normandy sauce, Moroccan cous cous, roasted beetroot, grilled zucchini, pea puree.

LAMB SHOULDER

Braised shoulder, rolled with red onion and garlic, wild mushroom risotto, parmesan crisps, thyme jus, roasted root vegetables.

Vegetarian/Vegan options available on request



DESSERTS

TIPSY TIRAMISU TWIST

Coffee and Kahlua tiramisu, Frangelico ice cream, shortbread crumble, mint.

PINA COLADA PANNA COTTA

Panna cotta, pineapple, strawberry and apple compote, blackberry reduction, mango puree, lime curd, homemade nougat ice cream.

CHEESECAKE REIMAGINED

Vanilla fridge cheesecake, rooibos spheres, lime curd, passion fruit, rooibos sugar chips.

