

The Local Grill

R290 Set Menu

Starters

Local Salad

Mixed greens, feta, avo, cucumber and local dressing

Beef Carpaccio

with parmesan shavings and rocket

Spring Rolls

Selection of prawn and feta and bobotie

Smoked Salmon Trout

Served on a corn blini with horseradish crème fraiche

Venison Skewers

Served on a bed of rocket, cranberry port jus, drizzled with balsamic glaze

Beef Cheeks

Served on a bed of mash

Starters served
in the centre
of the table

Mains

Grilled Grainfed or Sirloin

Rubbed and butter brushed, served with herb butter
or

Half Chicken

Grilled with lemon and herb
or

Falklands Calamari

Served with lemon butter and sweet chilli jam
or

Grainfed Oxtail

Served on a bed of mash
or

Couscous and Vegetable Medley

Seasonal vegetables with couscous and tomato and pepper relish (Vegan)

Selection of sides
served in the
centre of the table

Desserts

Crème Brulée

or

Chocolate Brownie

Home-baked, served warm with vanilla ice-cream

or

Affogato

Creamy homemade vanilla gelato, topped with a single espresso

