



**R295
SET MENU**

Starters

Local Salad

mixed greens, feta, cucumber and Local dressing

Beef Carpaccio

with parmesan shavings and rocket

Chicken Liver Stack

piquant sauce; layered with potato crisp

Homemade Bobotie "Cigars"

with piquant dipping sauce

Homemade Veg Vetkoek / Amagwinya

filled with curried mixed vegetables

**Starters served
in the centre of
the table**

Mains

Grilled Grainfed Rump or Sirloin

200 g rubbed and butter brushed, served with herb butter and a marrow bone

or

Chicken Espatada

grilled, deboned thighs, marinated in herbs,
garlic, olive oil and lemon juice

or

Brisket

slow cooked, served on mash with beef jus

or

Couscous and Vegetable Medley

seasonal vegetables with couscous and tomato & pepper relish (Vegan)

**Selection of sides
served in the centre
of the table**

Desserts

Homemade Malva Pudding

Served with homemade vanilla Amarula custard