



**R325
SET MENU**

Starters

Local Salad

mixed greens, feta, avo, cucumber and Local dressing

Beef Carpaccio

with parmesan shavings and rocket

Homemade Veg Vetkoek

Chicken Liver Stack

sauteed in a piquant sauce, layered with potato crisp

Beef Cheeks

served on cumin polenta bricks, with cumin & polenta crusted onion rings

Starters served
in the centre of
the table

Mains

Grilled Grainfed Rump or Sirloin

250 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

Falklands Calamari

served with lemon butter and sweet chilli jam

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

Chocolate Brownie

home-baked, served warm with vanilla ice-cream

or

Home Style Vanilla Ice-Cream

Served with Bar One sauce