



**R355
SET MENU**

Starters

Local Salad

Mixed greens, feta, cucumber and local dressing

Beef Carpaccio

with parmesan shavings and rocket

Homemade Spring Rolls

Selection of prawn and feta & bobotie with piquant dipping sauce

Chicken Liver Stack

Sauteed in a piquant sauce, layered with potato chips

Venison, Cheese and Pap Balls

Served with tomato and pepper relish

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, Sirloin or Fillet

300g rubbed and butter brushed, served with herb butter and a marrow bone

or

Half Chicken

Grilled with lemon and herb

or

Lamb Ribs

basted with honey and soya

or

Grainfed Oxtail

Served on a bed of mash

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

Crème Brulée

or

Homemade Malva Pudding

Served with homemade custard and vanilla Amarula

or

Affogato

Creamy homemade vanilla gelato, topped with a single espresso