



**R375
SET MENU**

Starters

Local Salad

mixed greens, feta, cucumber and Local dressing

Beef Carpaccio

with parmesan shavings and rocket

Homemade Bobotie "Cigars"

with piquant dipping sauce

Chicken Liver Stack

sauteed in a piquant sauce, layered with potato crisp

Arancini Balls

wild mushroom risotto balls with mozzarella, and truffle mayo

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

350g rubbed and butter brushed, served with herb butter and a marrow bone and sauce trio

or

Chicken Espetada

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

or

Linefish

grilled linefish with a lemon and caper butter

or

Grilled Veg Skewer

served in a pita with beetroot hummus

**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 vanilla gelato, topped with a single espresso