

The Local Grill

Menu B

Local Salad with home baked bread

Bobotie Cigars (Springrolls)

with sundried tomato and star anise dipping sauce

Chicken Livers

in a piquanté sauce, served with creamed potato

Arancini Balls & Golden Nuggets (V)

with Aioli

Grilled Calamari

with lemon butter and sweet chilli jam

Served in the middle of the table OR as individual starters.

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Grilled "Beefmaster" Sirloin or Picanha rump

rubbed and buttered

Reverse seared Lamb Rump medallions

on creamed potato with a rich rosemary red wine jus

Seared Scottish Salmon

on steamed vegetables with pickled ginger, soya sauce and wasabi

Slow braised Oxtail

on Mash OR Pap

Served with:

Shoestring fries

Spinach and Butternut

Sautéed Seasonal vegetables

Beer battered onion rings

XXXXX

Crème brulee

Malva pudding & fresh cream

Affogato with roasted almonds