

# The Local Grill

## Set Menu R425

### Starters

#### Homemade Bobotie and Prawn & Feta Cigars

with piquant dipping sauce

#### Grilled Calamari

tubes served with lemon butter and sweet chilli jam

#### Venison Skewer

rubbed, grilled and served on a bed of rocket with cranberry port jus

#### Local Salad

mixed greens, feta, cucumber and Local dressing

#### Beef Cheeks

Served on cumin polenta bricks with cumin & polenta crusted onion rings

Starters served in  
the centre of the  
table

### Mains

#### Beef Sampler Platter

prime cuts of

Fillet, Rump, Sirloin,

T-Bone, Wing Rib and Marrow bones

WAGYU

Add R50 p/p

Beef and selection  
of sides served in  
the centre of the  
table

### Desserts

#### Chocolate Brownie

home baked, served warm with vanilla ice cream

or

#### Homemade Vanilla Ice Cream

served with fudge crumbles and bar one sauce

or

#### Dom Pedro

vanilla milkshake with a whisky twist