

The Local Grill

Set Menu R295

Starters

Local Salad

mixed greens, feta, cucumber and local dressing

Beef Carpaccio

with parmesan shavings and rocket

Homemade Bobotie Cigars

served with piquant dipping sauce

BBQ Corn Riblets

Starters served in
the centre of the
table

Mains

Grilled Grainfed Rump or Sirloin 200g

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

or

Chicken Thighs

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

or

Brisket

slow cooked, served with mash and beef jus

or

Couscous and Vegetable Medley

seasonal veg with couscous and tomato and pepper relish

Selection of sides
served in the centre
of the table

Desserts

Homemade Malva pudding

Served with homemade custard and vanilla Amarula