

The Local Grill

Set Menu R385

Starters

Local Salad

mixed greens, feta, cucumber and local dressing

Beef Carpaccio

with parmesan shavings and rocket

Homemade Bobotie and Prawn & Feta Cigars

served with piquant dipping sauce

BBQ Corn Riblets

Chicken Liver Stack

sautéed in a piquant sauce, layered with potato crisps

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, marrow bone
and a sauce trio

or

Braised Oxtail

Slow braised in red wine

or

Linefish

grilled with a lemon and caper butter

or

Half Chicken

Free range, grilled, peri peri or lemon & herb

or

Couscous and Veg Medley

seasonal veg with couscous and tomato & pepper relish

Selection of sides
served in the centre
of the table

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Desserts

Homemade Crème Brulée

or

Homemade Malva pudding

Served with homemade custard and vanilla Amarula

or

Affogato

Creamy homemade vanilla gelato, topped with a single espresso