

# THREE-COURSE MENU

## MENU 01

**STARTER** 85.00

**BILTONG CARPACCIO**

With strawberry-and-red-onion salsa

or

**CREAMY CAPE MALAY CHICKEN LIVERS ON TOASTED CIABATTA**

or

**SALMON AND FETA SALAD**

With sweet wasabi dressing

**MAIN COURSE** 205.00

Chicken roulade with mushroom duxelles, mushroom-and-port sauce

and

Peppersteak pie, pumpkin fritters, potato roses

**DESSERT** 60.00

Irish coffee, chocolate truffle

or

White chocolate tart

or

Lemon and rosemary sorbet

- Minimum 10 guests -

## MENU 02

**STARTER** 85.00

Bread platter, bacon jam, sun-dried tomato pesto, basil besto, cranberry peppered jam, cream cheese, red onion marmalade

**MAIN COURSE** 205.00

Beef wellington, mushroom-and-port sauce

and

Danish feta, bacon-stuffed chicken breast on roasted thyme and tomato purée, served with ratatouille

**DESSERT** 60.00

Crème Brûlée

or

Goosey fudgy chocolate brownies

or

Don Pedro

- Minimum 10 guests -

## CREATE YOUR OWN HARVEST PLATTER

Ciabatta	R30 (12 Slices)	Olives	R 5	Boerenkaas	R38	Pepperoni	R30
Rye Bread	R45 (14 Slices)	Figs in Syrup	R 7	Danish Feta	R 9	Biltong Carpaccio	R42
Plain Sourdough	R30 (8 slices)	Grapes	R 5	Blue Cheese	R33	Pancetta	R53
Wholewheat Sourdough	R30 (8 Slices)	Mixed Nuts	R18	Brie Cheese	R38	Chorizo	R25
Savoury Sourdough	R45 (8 Slices)	Dried Apricots	R 9	Mozzarella	R20	Bitterballen	R 8 ea
Baguette	R18 ea	Crudites	R11	Crumbed Mozzarella	R20	Bacon Frikkadel	R 8 ea
Panini	R 4 ea	Roma Tomatoes	R 5	60g portions		60g portions	

## MENU 03

**STARTER** 80.00

**MEDITERRANEAN PLATTER**

Hummus, sundried tomato pesto, olives, marinated aubergine, mushroom and zucchini served with naan bread

**MAIN COURSE** 205.00

Slow-roasted pork belly with mustard croquettes and

Creamy mushroom and bacon fettuccini

**DESSERT** 60.00

Amarula milk tart

or

Cheesecake with cream cheese topping

or

Mango sorbet

- Minimum 10 guests -

## MENU 04

**STARTER** 80.00

Halloumi with bacon jam

or

Focaccia served with olive oil and balsamic vinegar

or

Beef carpaccio served with toasted ciabatta

**MAIN COURSE** 205.00

Oven-roasted beef fillet with green peppercorn wine sauce

and

Traditional roast chicken pie, red pepper marmalade, roasted butternut, old-fashioned green beans

**DESSERT** 60.00

Dark chocolate mousse cake

or

Malva pudding

or

Vanilla ice cream served with dark chocolate and sea salt sauce

- Minimum 10 guests -