



SET MENU FOR GROUPS

PLEASE NOTE GROUPS OF 25 OR LESS CAN MAKE CHOICES ON THE DATE OF THE EVENT WITH REGARDS TO THEIR COURSE SELECTIONS. GROUPS 26 OR MORE MUST PRE-SELECT ALL 3 COURSES BEFORE HAND

1ST OPTION - 3 COURSE R 470 \ 2 COURSES - R 395

STARTER

BALSAMIC GLAZED LAMB CROSTINI, SERVED WITH WOOD FRIED BABY ONION JAM & FETA
PANZANELLA ITALIAN BREAD SALAD, CHARRED PEPPERS, TOMATO, BABY LEAVES, CIABATTA
HOUSE SMOKED SALMON, CHIVE CRÈME FRAICHE, LEMON

MAIN

PAN GRILLED LINE FISH, CRUSHED POTATO AND LEEK, ROCKET, PROVENCAL SAUCE WITH CAPERS & OLIVES

CUT OF THE DAY, CRUSHED POTATOES, AND ROAST VEGETABLES WOOD FIRED MARROW SAUCE
MOESAHA & COUSCOUS BRINJALS, BABY ONIONS, TOMATOES, CHICKPEAS, GARLIC AND
CORIANDER SERVED WITH A SIDE OF COUSCOUS

DESSERT

WARM ALMOND MILK CAKE, AMARETTO ICE CREAM, ALMOND BRITTLE

SALTED CARAMEL POPCORN SEMI FREDDO WITH HONEY ROASTED BRAZIL NUTS

CHOCOLATE FONDANT, VANILLA ICE CREAM



2ND OPTION

3 COURSE R 390 \ 2 COURSE R 325

STARTER

BABY CALAMARI PAN FRIED WITH ROASTED GARLIC, HERBS AND FETA

ROASTED DUCK CIGARS WITH ORANGE & SAFFRON DIPPING (4 CIGARS)

PANZANELLA ITALIAN BREAD SALAD, CHARRED PEPPERS, TOMATO, BABY LEAVES, CIABATTA

MAIN

LINGUINE FRUTTI DI MARE, LINGUINE, MUSSELS, PRAWNS, BABY CALAMARI, FISH IN A PUTABNESCA SAUCE

CUT OF THE DAY, CRUSHED POTATOES, AND ROAST VEGETABLES WOOD FIRED MARROW SAUCE

MOESAHA & COUSCOUS BRINJALS, BABY ONIONS, TOMATOES, CHICKPEAS, GARLIC AND CORIANDER SERVED WITH A SIDE OF COUSCOUS

DESSERT

STRAWBERRY PARFAIT BERRY COULIS

CHOCOLATE FONDANT, VANILLA ICE CREAM

CRÈME BRULÉE