



PLATED MENU OPTIONS

MINIMUM SPEND R150.00 PER PERSON

Compile your own menu by choosing from the following selection

STARTERS

Chicken Liver Parfait served with Pear Chutney & Melba Toast	R40
Snoek Pate served with Apricot Jam & Toasted Ciabatta	R50
Tandoori Spice Slivers of Chicken Fillet presented on Crisp Lettuce Leaves with Coriander Yoghurt	R50
West Coast Mussel served on Flash Fried Baby Spinach & Curry Coconut Broth	R65
Pan Seared Duck Breast served on a Bed of Rocket & Black Cherry Compote	R65



MAINS

Chicken Supreme Stuffed with Crispy Bacon & Goats Cheese Served with Steamed Fine Beans, Potato Wedges & Tarragon Cream	R115
Braised Oxtail Presented with Fragrant Basmati Rice & Oven Roasted Vegetables	R200
Pan Seared Duck Breast with Cherry sauce, Parsnip Mousse & Baby Vegetables	R220
Slow Roasted Lamb Shank Presented on Minted Mash Potato Seasonal Vegetable's & Red wine Jus	R240
Roasted Lamb Rack with Parmesan Crust Served on Butternut Risotto, Mixed Seasonal Vegetable's & Mint Infused Jus	R240
Beef Fillet on Mushroom Ragout, Gallet Potato & Bone Marrow Red wine Reduction	R240
Kingklip Wrapped in Bacon Served with Turnip Puree, Steamed Vegetables & Curry Coconut & Lemon Grass Broth	SQ



DESSERTS

Berry Cheese cake with Raspberry Compote	R45
Dark Chocolate Mousse served in a Brandy Snap Basket	R45
Cape Brandy Pudding with Home-made Custard	R55
Malva Pudding with Orange Infused Crème Anglaise	R55
Italian Style Tiramisu	R55

**Please note that all ingredients are subject to availability.
Prices quoted are per person only.**