



## set menu D

**R445** PER HEAD EXCLUDING 10% SERVICE CHARGE

### STARTER

**GARLIC SNAILS** Flambeéd with brandy, roasted garlic and cream sauce served with crusty bread

**CHICKEN LIVERS PERI PERI** Sauteéd with onion, garlic, chilli and plum tomato served with crusty bread

**BOEREWORS** Flame-grilled boerewors served with a Portuguese dipping sauce

**GREEK SALAD** Danish feta, olives, cucumber, tomato and red onion dressed with a homemade vinaigrette

**HALLOUMI CHEESE** Deep fried served with sweet chilli sauce

**4 FULL WINGS** with barbeque basting or lemon herb or peri-peri

### MAIN COURSE Served with a choice of starch or vegetables or a side salad

**300G SIRLOIN OR RUMP** Grilled with a choice of traditional basting or an olive oil & ground black pepper mix. Topped with a herb butter

**PRAWNS** 6 Queen prawns served on a bed of rice with a garlic butter, lemon butter and peri-peri sauce

**COUNTRY CHICKEN BREASTS** Panko crumbed chicken breast fried till golden, topped with a rich Napoletana tomato sauce, creamed spinach and melted mozzarella cheese

**SIRLOIN & CALAMARI** 200G Sirloin & succulent calamari in roasted garlic, fresh lemon and zest, chilli and a touch of cream.

**RIBS** 500g Pork or Beef ribs grilled and finished off in our traditional basting

### DESSERT

**CARAMEL AND ROASTED ALMOND BAKED CHEESE CAKE**

**ROOIBOS MALVA** served warm with vanilla custard

**ITALIAN KISSES** 2 hazel nut and 2 caramel served with cream

**CHOCOLATE BROWNIE** with salted caramel & served with vanilla ice cream

