



set menu *E*

R545 PER HEAD EXCLUDING 10% SERVICE CHARGE

STARTER

AVOCADO RITZ Sun-ripened avocado topped with prawn tails tossed in a tangy seafood sauce

CAMEMBERT Panko crumbed and deep fried topped with maple cured bacon and maple syrup

TRINCHADO RARE STYLE Slices of beef pan-fried with roasted garlic, peri-peri, paprika, red wine and finished off with fresh cream and served with crusty bread

6 FULL WINGS with barbeque, lemon herb or peri-peri

CALAMARI Grilled with roasted garlic, fresh lemon and zest, chilli and a touch of cream

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

300G FILLET Served with a sauce of your choice

KINGKLIP Grilled and finished with extra-virgin olive oil, oregano, lemon zest and lemon juice or a spicy sauce of garlic, chilli, lemon juice, peri-peri and paprika

LAMB CURRY Slow cooked & served in a Durban styled curry. Served with basmati rice and fresh coriander

FLAME-GRILLED DEBONED CHICKEN Peri-peri, lemon and herb chicken, deboned and cooked to perfection

600G T-BONE Finished in our traditional basting or pepper mix and herb butter

1kg PORK OR BEEF RIBS based and grilled to perfection

DESSERT

CARAMEL AND ROASTED ALMOND BAKED CHEESE CAKE

CRÈME BRULÉE

ITALIAN KISSES 2 Hazelnut 2 Caramel served with cream

RICH CHOCOLATE MOUSSE served with cream

VANILLA ICE CREAM WITH BARONE SAUCE

