
19004

Festive Occasions
BIRTHDAYS, BABIES, BRIDALS
CELEBRATE WITH US



INCLUDES A COMPLIMENTARY GLASS OF WINE:
BELLA VINO PERKY PINK, GOOSEBERRY SAUVIGNON
BLANC OR BELL PEPPER CABERNET SAUVIGNON, OR
A COMPLIMENTARY HEINEKEN DRAUGHT 330ML

2 COURSES

R279

3 COURSES

R295

STARTERS

SOUTHERN STYLE SAUTEED CHICKEN LIVERS

Fresh chicken livers, panned with onion, herbs, cayenne pepper, smoked paprika, tomato and cream

THAI BEEF PHYLLO PARCEL

Crispy phyllo pastry filled with seared teriyaki beef fillet, served with a homemade sweet chilli dipping sauce

CAST-IRON PANNED FRESH MUSSELS

Fresh mussels panned in a cast iron pan, with cream, garlic, pasley and chardonnay

JALAPEÑO POPPERS

Our take on this popular dish is a hit consists of diced jalapeños, cheese, spices wrapped in phyllo crumbed and served golden with a ranch dip

MAINS

FILLET DIANE (200g)

Prime cut of Midlands beef fillet, aged for twenty-one days, grilled to perfection. Served with a classic creamy Dijon sauce, topped with crispy onion rings and served with skinny or rustic fries

FRESCO PESCATORE

Fresh Hake grilled and topped with a chilli lime sauce, served with mashed potato and confit tomatoes

SAN DIEGO CHICKEN LINGUINE

Marinated strips of chicken breast, prepared in garlic, thyme and mushrooms, tossed in linguine and parmesan cheese

SPINACH AND RICOTTA RAVIOLI

Spinach & ricotta ravioli with brown sage butter, wood smoked butternut, toasted almonds & Parmesan shavings

CARIBBEAN JERK CHICKEN

Free range chicken breast infused with caribbean spices and flavours, served with mashed potato, fries or salad

DESSERTS

CRÈME BRULEE

SMOKED VANILLA PANNA COTTA