



Weekday Winter Menu

2 Courses R149

3 Courses R199

*Select a delicious main course as well as a starter or dessert for R149,
or indulge in a full three-course meal for only R199*

◆ Starter ◆

Tom Yum Soup

A traditional spicy and sour broth made with tomato, prawn, calamari and coriander

Spicy Creamy Calamari

Crispy fried calamari strips, laced with a creamy chilli bean and Japanese mayo dressing

Roquefort Gnocchi

Traditional Italian potato dumplings infused with Roquefort cheese
and pecan nuts, served atop a bed of rocket

Thai Style Chicken Wings

Crispy fried chicken wings served with a Thai style dipping sauce

Beef Espetada

Starter beef espetada served on a Moroccan style mash potato

◆ Main ◆

Rib Eye Steak

200g Rib eye steak grilled to perfection and served with a
smoked paprika butter and roasted root vegetables

Creamy Pasta Champignon with Chicken

Creamy chicken and mushroom penne pasta garnished with garlic and truffle oil

Crispy Calamari and Chips

250g Crispy fried calamari strips served with fries and our house garlic and smoked-paprika aioli

New Style Hake and Chips

200g Fresh hake crumbed in cornflakes and served with fries and garlic aioli

Chicken Piccata

Panko and parmesan crumbed chicken breast, fried to perfection
and served with a ratatouille skewer

◆ Dessert ◆

Duo of Ice Cream

Decadent pistachio and vanilla ice cream served with chocolate sauce

Famous Baked Cheese Cake

Our famous house made cheese cake laced with a passion fruit reduction

Traditional Chocolate Brownie

A decadent, moist chocolate brownie served with vanilla ice cream

Sweet and Savoury Parcel

Camembert and preserved fig wrapped in a phyllo and fried to perfection

Espresso Crème Brûlée

Traditional crème brûlée infused with Italian espresso and garnished with a lime praline