



LUNCH MENU ONE

R245 PP (10 - 35 PAX)

12H30 - 16H00

STARTER

Lamb Phyllo Wedges

Tender lamb with roasted pistachio nuts encased in golden phyllo pastry served with a sour cherry sauce.

OR

Caprese Salad

Bocconcini balls marinated in basil pesto, served with roasted herb tomato & avocado [seasonal], served with balsamic vinaigrette.

MAINS

Deep Fried Camembert

Whole crumbed camembert accompanied by cranberry compote & crusty bread.

OR

Homemade Chicken Pie

Succulent chicken and vegetables in a dark gravy covered with golden puff pastry served with seasonal vegetables.

OR

Beef Bolognese Cannelloni

Pasta tubes filled with beef bolognese & topped with a layer of béchamel sauce & mozzarella cheese served with a garden herb salad.

DESSERT

White chocolate & Cranberry Cheesecake

Rich decadent baked cheesecake with cranberry coulis, topped with white chocolate shavings.

Bottomless filter coffee & selected tea's



LUNCH MENU TWO

R260 PP (10 - 35 PAX)

12H30 - 16H00

STARTER

Greek Table Salad

Optional @ R65.00 per person additional to menu price of R260 pp.

MAINS

Basil Pesto Crusted Kingklip

Grilled kingklip topped with basil pesto, served on a bed of vegetables & noodles with a sour crème sauce.

OR

North African Lamb Shank

Lamb shank spiced with cumin, coriander & chilli, braised in a red wine & tomato base. Served on a bed of quinoa with a side of cucumber & yoghurt dip.

DESSERT

Crème Brulee

A creamy baked custard enhanced with a dash of vanilla, topped with crunchy praline, accompanied by macerated strawberries.

OR

Chocolate Brownie Sundae

Mason jar filled with layers of chocolate brownies, chocolate mousse, chocolate ganache, toffee sauce, whipped cream & salted nuts.

Bottomless filter coffee & selected tea's



LUNCH MENU THREE

R325 PP (10 - 35 PAX)

12H30 - 16H00

STARTER

Panko Prawn & Pear Salad

Crisp panko prawn tails on a bed of fresh pear, radish & micro greens, served with a fennel & orange mayo.

OR

Beef Bobotie Tart

Sweet & spicy beef mince encased in golden phyllo pastry topped with egg custard, served with mango chutney.

OR

Soup of the Day

Seasonal soup of the day served with homemade bread.

MAINS

Butter Chicken Curry

Mild butter chicken curry served with basmati rice, assorted sambals & seasonal vegetables.

OR

Beef Fillet Medallions

Beef fillet of 220g served with potato rosti & green peppercorn & brandy sauce, served with seasonal vegetables.

DESSERT

Pistachio Nut Pavlova

Crisp pistachio nut meringue disk filled with crème Chantilly & topped with fresh seasonal fruit.

OR

Hot Chocolate Pudding

Soft centred chocolate pudding served with vanilla pod ice cream