



## SET LUNCH MENU ONE

### STARTER

#### **Spicy Calamari**

Pan seared calamari tubes with red peppers, spring onion and coriander, served with a sriracha lime mayo.

OR

#### **Mushroom Phyllo Parcels**

Creamy spinach and blue cheese on garlic mushrooms wrapped in golden phyllo pastry.

### MAINS

#### **Cumin Braised Pork Belly**

Honey apple puree, charred baby onions and sweet potato, topped with succulent pork belly and crispy crackling, served with a mustard jus & seasonal vegetables.

OR

#### **Crumbed Chicken Breast**

Tender chicken breast coated in breadcrumbs, topped with spinach and melted mozzarella. Served with a garden herb salad or seasonal vegetables.

### DESSERT

#### **Chocolate Mousse**

Delicate chocolate mousse on a coco crumb with caramelized white chocolate ganache and honeycombe.

OR

#### **Crème Brulee**

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

Bottomless filter coffee & selected tea's

R385 PP (MIN 10, MAX 35)



## SET LUNCH MENU TWO

### STARTER

#### **Beef Carpaccio**

Marinated slivers of beef fillet with pickled shimeji, crispy capers, asparagus and gremolata.

OR

#### **Caprese Salad Tart**

Herb pastry case filled with marinated cocktail tomatoes, bocconcini balls, roasted aubergine puree and basil salt.

### 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 & chili, braised in a red wine & tomato base. Served on a bed of quinoa with a side of cucumber & yoghurt dip.

### DESSERT

#### **Pistachio Nut Pavlova**

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

Bottomless filter coffee & selected tea's

R420 PP (MIN 10, MAX 35)

This menu is also available **without the starter course** for R330 per person.



## **SET LUNCH MENU THREE**

### **STARTER**

#### **Citrus Salmon Tiradito**

Orange and fennel cured salmon topped with avocado puree, drizzled with passion fruit, soy and honey dressing. Accompanied with crispy bread shards.

### **MAINS**

#### **250g Beef Fillet**

Beef fillet of 250g, on a pumpkin & thyme puree with polenta croquettes, served with seasonal vegetables and a garlic portabellini mushroom jus.

### **DESSERT**

#### **Dark Chocolate Tart**

70% dark chocolate & orange ganache encased in a crispy pastry shell, topped with toasted coconut and fresh raspberries.

Bottomless filter coffee & selected tea's

R450 PP (MIN 10, MAX 35)