



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

Chicken Roulade

Tender Chicken Breast stuffed with sundried tomato, spinach and feta, served with seasonal vegetables and a creamy peppercorn sauce

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

R450 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 cream 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 cream Chantilly & topped with fresh seasonal fruit.

OR

Trio of Gelato

Homemade Vanilla, Chocolate & Caramel gelato, topped with salted butterscotch in a tuille basket.

R500 PP (MIN 10, MAX 35)

Bottomless Filter Coffee & selected tea's

This menu is also available **without the starter course** for R385 per person.



SET LUNCH MENU THREE

STARTER

Beetroot Carpaccio

Thinly sliced roasted beets, topped with sesame goat cheese, toasted walnuts, and a hint of fresh rocket and champagne jelly. Finished with a balsamic reduction and a sprinkle of sea salt and crispy breadstick for a perfect balance of earthy, tangy, and sweet flavours.

OR

Beef Bobotie Tart

A rich and aromatic South African-inspired sweet and spicy beef filling, baked in a flaky golden phyllo pastry and topped with a savory egg custard. Served with a tangy fruit chutney and fresh microgreens.

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.

OR

Norwegian Salmon

Norwegian salmon, pan-seared to achieve a crispy, golden crust while maintaining a tender and juicy interior. Served on a bed of garlic and caper new potatoes, spinach cream, confit cherry tomatoes, green beans and pak choy

DESSERT

Pineapple Hazelnut Crumble

Freshley Baked Tart with custard, chard pineapple coated with cinnamon sugar, caramel and vanilla gelato.

OR

Cold set Cheesecake

Zesty cold set cheesecake, served with berry coulis and seasonal berries

Bottomless Filter Coffee & selected tea's

R550 PP (MIN 10, MAX 35)