



STARTER COURSE

VEGETABLES

- BUTTERNUT SOUP *Butternut, carrot and cream soup, parsley, pumpkin seeds*
- ❖ MUSHROOM SOUP *Cream of mushroom and onion soup*
- ❖ MUSHROOM RISOTTO *(Dairy-free)*
- MUSHROOM RISOTTO *With parmesan cheese*
- GOATS CHEESE TART *Slow-roasted tomato, basil, goats cheese in pastry shell*
- ASPARAGUS & GOATS CHEESE SALAD *Toasted walnuts, lettuce, croutons, tomatoes, vinaigrette*
- ❖ AVOCADO & BEETROOT SALAD *With quinoa, coriander, mixed greens, carrot, cucumber, green-sauce*
- MANGO/STRAWBERRY SALAD *Seasonal mango, mixed green leaves, herbs, olives*
- ❖ MEDITERRANEAN SALAD *Chickpeas, cucumber, bell pepper, red onion, olives, parsley, vinaigrette*
- HERBED RICE SALAD *Red onion, carrot, long-grain rice, cucumber, mixed herbs, broccoli and feta*

FISH

- FISH FRIKKADELS *Mixed greens, warm garlic and rosemary-infused potatoes, cucumber-yoghurt*
- FISH FILO PARCELS *Braised snoek, chilli flakes, potato in filo pastry with dhanya chutney*
- MUSSEL POT *Mussels, garlic, white wine, cream, coriander, roosterbrood*
- SHRIMP SALAD *Shrimp, baby potato, spring onion, mayonnaise, parsley*
- GRILLED PRAWNS *Chargrilled garlic and chilli prawns on mixed greens*

POULTRY

- CAESAR SALAD *Chicken, bacon, parmesan, romaine lettuce, garlic croutons, caesar dressing*
- THAI CHICKEN & BUTTERNUT SOUP *Chicken, butternut, coconut milk, curry*
- PERI-PERI LIVERS *Creamy peri-peri chicken livers, roosterbrood*
- STICKY WINGS *Sticky basted chicken wings, flame-grilled*

BEEF

- MEATBALLS *beef mince meatballs, mashed potato, tomato and onion relish*
- RARE BEEF *Thinly sliced beef, red onion, fresh herb salad, honey & mustard dressing*
- FLAME-GRILLED SIRLOIN *Marinated beef sirloin, caramlised onion, broccolini, carrots*