

- WINTER MENU -

2 COURSES R368 | 3 COURSES R435

- STARTERS -

TRINCHADO

pan fried cubes of beef fillet, tangy lightly spiced sauce

GREEK SALAD

danish feta, kalamata olives, tomatoes, creamy herb dressing

CALAMARI TUBES

light garlic marinade

SOUP OF THE DAY

- MAINS -

QUEEN PRAWNS

6 piece, traditional or chilli-parsley

FISH OF THE DAY

grilled, lemon butter

SIRLOIN

250g, flame grilled

*Served with a choice of either roast vegetables,
mash potato, savoury rice or chips*

- DESSERT -

CRÈME BRULÉE

hazelnut shortbread

DARK & BLONDE CHOCOLATE MOUSSE

almond sable, dehydrated chocolate

CHOCOLATE FONDANT

armagnac or vanilla ice-cream

BANANA SPLIT

butterscotch, toasted almonds, cocoa crunch

AVAILABLE LUNCH: DAILY | DINNER: SUNDAY - THURSDAY