

Starters

Butternut Soup (V)

Served with Parmesan Croutons

Modern Prawn Cocktail

King Prawns, Avocado, Cherry Tomato, Basil, Chilli

Gỏi Cuốn (Vegan)

Vietnamese Fresh Spring Roll, served with Honey Soy

Smoked Springbok Carpaccio Roses

Wasabi Mayo, Parsnip Crisps, Lime Vinaigrette

Asian Chicken Bites

Marinated Chicken Strips, Pineapple & Tzatziki

Salmon California Rolls 4 Pcs

Served with Pickled Ginger, Wasabi & Soy Sauce

Panko Prawns

Served with Soy Sauce

Mains

Beans & Chard Cassoulet (Vegan)

Black & White Beans, Baby Chard, Mushrooms, Carrots, Celery

Glass Noodle Pad Thai (Vegan)

Vermicelli Bean Noodles, Stir-Fry Veg, Sprouts, Coriander, Sweet Ginger Soy, Cashew Nuts

Tomato & Basil Tagliatelle (Vegetarian)

Tagliatelle Pasta, Cherry Tomatoes, Basil Pesto, Garlic, Parmesan

Wild Mushroom Risotto (V)

Wild Mushrooms, Risotto, Goats Cheese, Truffle Zest

Oxtail Ragu

Slow Cooked Oxtail, Sweet Potato Mash, Seasonal Vegetables, Parmesan

Grilled Beef Fillet

200g Beef Fillet, Pomme William, Asparagus, Red Wine Jus

Aromatic Lamb Curry

Served with Basmati Rice, Sambals, Poppadom & Cucumber Rita

Teriyaki Salmon

Seared Salmon, Snow Peas, Sweet Potato Mash, Salsa, Teriyaki Sauce, Lemon Butter

Thai Green Chicken Curry

Chicken Strips, Long Grain Rice, Coconut Milk, Baby Spinach, Snow Peas, Chick Peas, Coriander, Lime, Chilli, Salsa, Crispy Vermicelli

Lavender Honey Duck

Lavender infused Honey Duck Breast, Orange infused Confit Duck Leg, Rainbow Carrots, Cranberry Jus

Desserts

Spicy Poached Pear

Spicy Poached Pear served with Vegan Ice Cream

Black Coral Tiramisu

Butterscotch, Activated Charcoal Brandy Snap

Fudge Nut Fondant

Topped with Vanilla Gelato, & Salted Caramel

Coconut Panna Cotta

Coconut, Pineapple Compote, Mango Mousse

Malva Pudding

Served with Crème Anglaise

Functions menu for groups -11 and above

2 course set menu =R495.00 per person

3 course set menu =R595.00 per person