



## DINNER PACKAGE MENU

(Available to all hotel guests on a dinner inclusive package)

### BREAD AND ARTISAN BUTTER SERVED TABLE SIDE

## STARTERS

(Select one)

### GARLIC AND CHEESE BAGUETTE

Baguette with creamy garlic butter and melted cheddar cheese

### SOUP OF THE DAY

Enquire from your waiter on the chef's choice for today

### BIRD EYE CHILLI CHICKEN LIVERS

Pan fried in butter with sliced onions, bird eye chilli paste, sherry (A), and cream with freshly toasted baguette

### ROASTED BUTTERNUT AND BEETROOT SALAD (V)

Honey and cinnamon roasted butternut, marinated beetroot chunks, goats' cheese, crunchy toasted onions, on a bed of crisp lettuce dressed with a honey mustard dressing

### PAP AND WORS

Farm style beef boerewors pinwheel, putu pap and chakalaka

## MAINS

(Select one)

### BARON BEEF OR CHICKEN BURGER

200g ground steak or butterflied chicken fillet burger on brioche bun, crisp lettuce, sliced tomato, pickled cucumber, Baron burger dressing, crispy fried onion rings and shoestring fries

*\*Also available as Vegetable Burger with mushroom and lentil patty*

### 200G NEW YORK STRIPLOIN OR RUMP

Flame grilled and basted with our secret spiced butter and seasoned with black pepper and coarse salt, served with choice of shoestring potato fries or spinach and butternut or putu pap and sheba

### PORK CHOPS

Two 200g succulent pork rib chops with smoky BBQ basting and shoestring potato fries

### CHICKEN SCHNITZEL

Crumbed chicken breast fried golden brown, topped with either creamed mushroom or cheddar and Dijon sauce, served with a choice of shoestring potato fries or spinach and butternut

### VEGETABLE LASAGNE (V)

Layers of roasted vegetables in a tomato and herb sauce, pasta sheets and bechamel, covered in mozzarella cheese and baked. Served with a seasonal side salad

## DESSERTS

(Select one)

### BARON BROWNIE

Boston style chocolate brownie perfectly baked into a fudgy, gooey mouthfeel topped with chocolate ganache. Served warm with a scoop of vanilla bean ice cream

### MALVA PUDDING

Malva pudding made the traditional way using butter, fresh cream, apricot jam, and a rich toffee sauce. Served warm with a crème anglaise or a scoop of vanilla bean ice cream