

## Starters

### Homemade Beef Carpaccio

Soft cheese mousse,  
Pickled mushroom , onion and apple salad

Or

### Garlic & Mozzarella Prawns

Prawns in cream garlic sauce topped with grated mozzarella baked with toasted baguette

### Frozen Wild Berry

Sorbet to cleanse the pallet

## Main Course

### New York Sirloin

Aged Sirloin (300g shared) with roasted baby potatoes  
Beer batter onion rings, red wine and pepper jus

Or

### Chicken Breast Fillet

Stuffed with bacon & mushrooms topped with cheddar & served with mashed potatoes & cherry tomato salsa

Or

### Grilled Kingklip

Kingklip fillet pan fried in lemon butter on a bed of basmati rice, with a side of seasonal vegetables

Or

### Vegetable Lasagne

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

## Desserts

### Trio of Dessert Platter

Served with vanilla ice cream

Or

### Local Cheese Board

Selection of cheese with fig and watermelon preserve, savory crackers and melba toast.