



STARTERS

Pork Belly Bites

Juicy pork belly with a crisp grilled seal, basted in Vietnamese BBQ sauce on a bed of dill sour cream and thinly sliced cucumber

Springbok Carpaccio

Thinly sliced Springbok, garnished with Boursin Cheese, pickled flash grilled mushrooms and peppadews dressed with a balsamic vinaigrette and toasted baguette and rocket

Portuguese Curried Chicken Livers

Pan-fried and served in a mild Portuguese peri-peri sauce served with toasted baguette

MAINS

Biltong Jalapeno Rump

300g Rump served medium and topped with a cheesy jalapeno, bacon and biltong sauce served with potato wedges

Calamari

Pan-fried calamari, lemon butter or peri-peri and served with rice and toasted baguette

Butter Chicken Curry

Succulent deboned thighs, in a spiced tomato, butter and cream sauce, served with garlic jasmine rice

Chilli Chicken Penne

Tender chicken breast strips with penne pasta in a creamy basil pesto sauce with a hint of peri-peri, topped with sweet peppadew peppers and parmesan

Cajun Chicken Salad

Tender tubes of calamari lightly marinated and grilled, served with crisp greens, roasted almond flakes drizzled with zesty lemon.

DESSERTS

Oreo Madness

Oreo crumbs in a vanilla ice cream "pie" served with salted whiskey caramel and chocolate sauce garnished with roasted walnuts

Sticky Toffee Brownie

Coated with chocolate sauce and served with a ball of ice cream