



**R340  
SET MENU**

## Starters

### Local Salad

Mixed greens, feta, cucumber and local dressing

### Beef Carpaccio

with parmesan shavings and rocket

### Homemade Spring Rolls

Selection of prawn and feta & bobotie

### Chicken Liver Stack

Piquant sauce; layered with potato chips

Starters served  
in the centre of  
the table

### Venison Skewers

Served on a bed of rocket, cranberry port jus, drizzled with balsamic glaze

### Beef Cheeks

Served on cumin polenta bricks with cumin & polenta crusted onion rings

## Mains

### Grilled Grainfed Rump or Sirloin

250 g rubbed and butter brushed, served with herb butter

or

### Half Chicken

Grilled with lemon and herb

or

### Falklands Calamari

Served with lemon butter and sweet chilli jam

Selection of sides  
served in the centre  
of the table

or

### Grainfed Oxtail

Served on a bed of mash

or

### Couscous and Vegetable Medley

Seasonal vegetables with couscous and tomato & pepper relish (Vegan)

## Desserts

### Crème Brulée

or

### Chocolate Brownie

Home-baked, served warm with vanilla ice-cream

or

### Affogato

Creamy homemade vanilla gelato, topped with a single espresso