



Functions Two Course Set Menu

R295.00 per person (12 plus pax)

Choose a dish from the Two Course Servings below:

Mains

Chicken Parmesan

Crumbed chicken breasts deep-fried, covered in cheese sauce then layered with bacon, parmesan shavings and toasted onions.

Fillet 200g or Chalmar Sirloin 300g

Grilled to perfection & served with a sauce of choice.

Pork Loin Ribs

400g Pork Loin Ribs grilled to perfection, basted with our sweet basting.

Deep-Fried Hake and Calamari Strips

Lightly seasoned, dipped in our secret batter and deep-fried till a golden hue, and served with sauce tartare.

All main courses served with a choice of steakhouse cut chips, sweet potato fries, rice, wedges, mash, salad, baby potato or our famous vegetables.

Vegetarian options available on request.

Desserts

Chocolate Volcano Cake

*Warm chocolate cake with a molten chocolate centre, served with a choice of *cream or ice-cream.*

Crème Brûlée

Traditional baked brûlée

Single Dom Pedro

Traditional Dom Pedro with a choice of kahlua or whiskey.

**** Reservations Essential ****

Contact Management for availability in order to facilitate the catering arrangements. Kindly confirm the final number of guests four days prior to the date of your function.

A Discretionary service charge of 10% will be added to the bill.

Menu may change at the Chef's discretion and subject to supplier's availability.

Normal A 'la Carte menu also available.



Functions Three Course Set Menu

R365.00 per person (12 plus pax)

Choose a dish from the Three Course Servings below:

Starters

Chicken Livers Peri-Peri

Chicken Livers pan-fried in a creamy peri-peri sauce and served with home baked toasted bread.

Buffalo Wings

Flame-grilled chicken wings dunked in a spicy asian style bbq sauce.

Stuffed Mushrooms

Deep-fried white buttons filled with a mixture of cheese, breadcrumbs, parley & sherry.

Mains

Chicken Parmesan

Crumbed chicken breasts deep-fried, covered in cheese sauce then layered with bacon, parmesan shavings and toasted onions.

Fillet 200g or Chalmar Sirloin 300g

Grilled to perfection & served with a sauce of choice.

Pork Loin Ribs

400g Pork Loin Ribs grilled to perfection, basted with our sweet basting.

Deep-Fried Hake and Calamari Strips

Lightly seasoned, dipped in our secret batter and deep-fried till a golden hue, and served with sauce tartare.

All main courses served with a choice of steakhouse cut chips, sweet potato fries, rice, wedges, mash, salad, baby potato or our famous vegetables.

Vegetarian options available on request.

Desserts

Chocolate Volcano Cake

*Warm chocolate cake with a molten chocolate centre, served with a choice of *cream or ice-cream.*

Crème Brûlée

Traditional baked brûlée

Single Dom Pedro

Traditional Dom Pedro with a choice of kahlua or whiskey.

**** Reservations Essential ****

Contact Management for availability in order to facilitate the catering arrangements. Kindly confirm the final number of guests four days prior to the date of your function.

A Discretionary service charge of 10% will be added to the bill.

Menu may change at the Chef's discretion and subject to supplier's availability.

Normal A 'la Carte menu also available.