

# FESTIVE MENU 1

R250 (Per person)



## STARTER PLATTER Serves 4

### PLATTERS CONSISTING OF:

**Beef Bruschetta** – Pulled beef seasoned with black pepper and mustard, topped with provolone cheese and caramelized onion

**Boerie Bites** – Chargrilled boerewors chunks served with a tomato relish and crostini.

**Haloumi Strips** – Flash-fried haloumi cheese presented on a bed of rocket and served with a lemon butter sauce.

## MAINS

### SIRLOIN 200G OR FILLET 200G

Basted and grilled to your liking. Topped with a sauce of your choice.

### AVO DIJON CHICKEN

Tender chicken breasts, topped with fresh avo and a creamy honey Dijon mustard sauce.

### CHICKEN SCHNITZEL

Flash fried chicken breast with a cheese & mushroom sauce

### CALAMARI

Falklands calamari, grilled in your choice of lemon and herb, garlic, peri-peri OR Battered and fried, served with tartare sauce.

### BUTCHERS SAUCE BURGER

200g freshly ground beef patty or chicken breast served on a toasted bun, garnished with lettuce, onion, tomato and Butcher's mayo and sauce of choice.

### PROVOLONE VEGETABLE STACK (V)

Grilled aubergine, baby marrow and Rosa tomatoes, topped with salsa de tomato, provolone cheese and baked.

**ALL THE ABOVE SERVED WITH EITHER CHIPS, VEG, SIDE SALAD, PAP & GRAVY OR BAKED POTATO**

## MINI DESSERT: R40 (OPTIONAL EXTRA) - A choice of...

Chocolate Brownie Mousse

**Or**

Peppermint Crisp Pudding

**Or**

Ice cream and Chocolate Sauce



# FESTIVE MENU 2

R350 (Per person)



## STARTER PLATTER Serves 4

### PLATTERS CONSISTING OF:

**Boerie Bites** - Chargrilled boerewors chunks served with a tomato relish and crostini.

**Calamari Tubes** - Falklands calamari grilled with lemon and herb

**Haloumi Strips** - Flash-fried haloumi cheese presented on a bed of rocket and served with a lemon butter sauce.

**Greek or Roquefort Salad**

## MAINS -Choice of:

### SIRLOIN 300GR, FILLET 300G OR RUMP 300G

Basted and grilled to your liking. Served with your choice of sauce.

### CALIFORNIA STRIP

A choice 300g Sirloin aged to perfection, topped with crispy bacon, a creamy herbed sauce and grated cheddar.

### SIRLOIN & PRAWNS COMBO

200g Sirloin steak accompanied with prawns grilled in your choice of lemon and herb, garlic, peri-peri.

### AVO DIJON CHICKEN

Tender chicken breasts topped with fresh avo and a creamy honey Dijon mustard sauce

### CALAMARI

Falklands calamari, grilled in your choice of lemon and herb, garlic, peri-peri OR Battered and fried, served with tartare sauce.

### PROVOLONE VEGETABLE STACK (V)

Grilled aubergine, baby marrow and Rosa tomatoes, topped with salsa de tomato, provolone cheese and baked.

**ALL THE ABOVE SERVED WITH EITHER CHIPS, VEG, SIDE SALAD, PAP & GRAVY OR BAKED POTATO**

## DESSERT A choice of...

Ice cream and Chocolate Sauce

**Or**

New York Baked Cheese Cake

**Or**

Tiramisu

