

Function Menu 1

R250 per person

available for functions with a minimum of 10 diners

Starter Platter

(Serves 4)

Platter consisting of:

Beef Bruschetta

Pulled beef seasoned with black pepper and mustard, topped with provolone cheese and caramelised onion, served on toasted bruschetta.

Boerie Bites

Chargrilled boerewors chunks, served with crostini and a dipping bowl of spiced chakalaka relish.

Haloumi Cheese

Grilled or flash fried haloumi strips, served with lemon butter sauce.

Mains

Your choice of:

Sirloin or Fillet

200g sirloin or fillet, basted and grilled to your liking.
Topped with a sauce of your choice.

Avo Dijon Chicken

Succulent chicken breasts topped with freshly sliced avo and honey Dijon mustard sauce.

Chicken Schintzel

Crumbed and fried, served with cheese or mushroom sauce.

Falkland's Calamari

Grilled in either lemon & herb, garlic or peri-peri sauce,
OR battered and deep fried, served with either tartare sauce, lemon butter, or garlic butter on the side.

Plain & Simple Burger

Beef patty or chicken breast, served on a toasted brioche bun, with traditional garnishes, topped with a sauce of your choice.

Provolone Vegetable Stack

Grilled aubergine, baby marrow and rosa tomatoes, topped with salsa de tomato and provolone cheese, then oven baked and served piping hot. (Prep time 20 minutes)

All main meals are served with your choice of chips, veg, side salad, baked potato, or pap & gravy.

Add Dessert for an extra R40

Your choice of:

Amarula Crème Brûlée

Lemon & Lime Panna Cotta

Huberto's vanilla ice cream topped with hot Bar One sauce

Don Pedro doused with Peppermint Liqueur, Kahlua or Irish Whiskey



Function Menu 2

R350 per person

available for functions with a minimum of 10 diners

Starter Platter

(Serves 4)

Platter consisting of:

Falkland's Calamari

Grilled in either lemon & herb, garlic or peri-peri sauce, OR battered and deep fried, served with either tartare sauce, lemon butter, or garlic butter on the side.

Boerie Bites

Chargrilled boerewors chunks, served with crostini and a dipping bowl of spiced chakalaka relish.

Haloumi Cheese

Grilled or flash fried haloumi strips, served with lemon butter sauce.

Greek and Roquefort Salads

Mains

Your choice of:

Sirloin, Fillet or Rump

300g sirloin, fillet or rump, basted and grilled to your liking.
Topped with a sauce of your choice.

Avo Dijon Chicken

Succulent chicken breasts topped with freshly sliced avo and honey Dijon mustard sauce.

California Strip

A choice 300g sirloin aged to perfection, topped with crispy bacon, creamy herb sauce and grated cheddar.

Kingklip

Grilled in either lemon & herb, garlic or peri-peri sauce.

Sirloin & Prawns Combo

200g sirloin and grilled prawns.

Provolone Vegetable Stack

Grilled aubergine, baby marrow and rosa tomatoes, topped with salsa de tomato and provolone cheese, then oven baked and served piping hot. (Prep time 20 minutes)

All main meals are served with your choice of chips, veg, side salad, baked potato, or pap & gravy.

Dessert

Your choice of:

Amarula Crème Brûlée

Lemon & Lime Panna Cotta

Chocolate Lava Pudding

Huberto's vanilla ice cream topped with hot Bar One sauce

Don Pedro doused with Peppermint Liqueur, Kahlua or Irish Whiskey

