

# great!

## OCCASIONS MENU 1 - R350 pp

Available for functions with a minimum of 10 diners.

### STARTER PLATTER

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(Serves 4). Platter consisting of:

#### **BEEF BRUSCHETTA**

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

#### **BOERIE BITES**

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

#### **CHORIZO**

Flame grilled chorizo served with a home made peri-peri and fresh lemon.

### MAINS

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

#### **FILLET MEDALLIONS**

2 x 100g Fillet medallions, basted and grilled to your liking (best served medium).

#### **AVO DIJON CHICKEN**

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

#### **FALKLAND'S CALAMARI**

Tender Falklands calamari, grilled in either lemon & herb, garlic, or peri-peri OR flash fried and served with tartare sauce.

#### **WAGYU BURGER**

Wagyu beef patty served on a toasted seed bun with traditional garnishes. Best served medium-rare or rare.

#### **BUTCHER BOYS VEGGIE BAKE**

Roasted butternut, grilled baby marrow, sauteed mushrooms & grilled cherry tomatoes served on cheesy spinach. Topped & baked with cheese sauce and cheddar cheese, finished with crispy onion rings.

### ADD DESSERT FOR AN EXTRA R55

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Your choice of:

#### **CHEESECAKE**

Ask your server for today's selection.

#### **DEATH BY CHOCOLATE**

To die for. A decadent deep, dark chocolate cake with rich chocolate frosting.

#### **OOOH TEQUILA**

Layered Key Lime Pie served with tequila cream.

*making memories*

