

great!

OCCASIONS MENU 2 - R440 pp

Available for functions with a minimum of 10 diners.

STARTER PLATTER

(Serves 4). Platter consisting of:

FALKLAND'S CALAMARI

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

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.

GREEK AND ROQUEFORT SALADS

MAINS

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

FILLET MEDALLIONS

3 x 100g Fillet medallions, basted and grilled to your liking (best served medium). Topped with a sauce of your choice.

AVO DIJON CHICKEN

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

LAMB CHOPS

Three 100g lamb chops basted and chargrilled to your liking.

FRESH FISH OF THE DAY

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

SIRLOIN & PRAWNS COMBO

200g sirloin and grilled prawns.

PRAWN & CALAMARI COMBO

Succulent queen prawns and tender calamari tubes.

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.

DESSERT

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