



SG 14

## **Starter**

### Caramelised Pear and Toasted Almond Salad Platters

Fresh pears and almonds, caramelised and drizzled with a creamy Dijon mustard dressing

**And**

### Greek Salad Platters

Traditional, tossed in a creamy herb dressing

## **Main Course**

### Line Fish of the Day

Grilled in lemon butter, served with mashed potato and grilled vegetables

**Or**

### Grilled Beef Sirloin

28 day wet aged prime cut, flame grilled in our famous basting sauce, accompanied by chips and grilled vegetables

**Or**

### Platter of Queen Prawns (R40.00pp)

Butterfly grilled to our longstanding traditional recipe, accompanied by savoury rice and grilled vegetables

## **Dessert**

### Malva Pudding

With crème Anglaise

**Or**

### Crème Brulée

With homemade biscotti

#### TERMS & CONDITIONS

- Please note that the 10% gratuity is not included in the above cost
- Any dietary concerns should always be stated prior the function
  - Vegetarian options are always available for pre order
  - Coffee & tea is not included in the set menus
  - Menu's cost subject to change