

**Set Menu**

2 courses R385 | 3 courses R440

**APPETISERS**

**Roast Butternut and Cumin Soup** Served with pecans and sour cream

**Oysters - 3** With a lime and chilli dressing

**Black Mussels** Prepared in a creamy velouté with a touch of paprika

**Calamari** Succulent baby tubes, grilled in a light garlic and lemon butter

**Chicken livers Peri-peri** Grilled in lemon butter & served with a mild peri-peri basting

**MAINS**

**Queen Prawns** Grilled in Lemon Butter and lightly brushed with garlic

**Sirloin** Served with chips OR mashed potato and your choice of a Mushroom OR Pepper sauce

**Lamb Shank** Slowly pot-roasted in a jus, served with mashed potato and vegetables

**Line Fish Teriyaki** Line Fish marinated in Teriyaki, pan seared served with mash and drizzled with a sweet Soya and sesame dressing

**Vegetable Curry**

**DESSERT**

**Crème Brulée** Served with homemade Biscotti

**Malva Pudding** Served with a crème Anglaise

**Chocolate Mousse**