SET MENU 3

R450 per person

Substitutions will be recommended should we incur unavailability of stock items or dietary requirements.

Starters

Smoked salmon and avocado

Smoked salmon ribbons on a bed of rocket and lettuce, avocado, deep fried capers and cream cheese

Pork rotolini

Rolled pork belly stuffed with whole grain mustard and fresh garlic, topped with an orange juice, honey and cinnamon reduction, garnished with caramelized apple

Caprese (v)

Slices of fresh tomato and buffalo-milk mozzarella with a drizzle of basil pesto

Springbok carpaccio

Springbok carpaccio topped with fresh strawberries, cream cheese and bacon dust accompanied with rocked dressed in balsamic and red wine reduction

Mains

Pollo involtini

Tender chicken breasts stuffed with spinach, ricotta and Parma ham topped with our signature padella sauce

Lamb shank

Slow roasted lamb shank served on a bed of parmesan mashed potato

Fillet medallion

250g fillet medallion grilled to your preference served with a creamy pepper sauce

Spinach and ricotta ravioli (v)

Pasta parcels filled with spinach and ricotta coated in a creamy napolitana sauce and a hint of chilli (no side dish)

Kingklip

A 250g fillet of kingklip simply grilled and topped with fresh herbs and lemon butter sauce

Queen prawns

Flame grilled butterflied queen prawns, served with a sauce of your choice

Choice of one side dish;

Parmesan mash, roast vegetables, savoury rice, Italian spinach and butternut, potato wedges or salad

Desserts

Tiramisu

Italian style made with espresso and rum

Baked cheesecake

Enquire for our flavour of the day



