

Additional charges may be incurred for substitutions or extras ordered
Should we incur unavailability of any stock items on the day, substitutions will be recommended
Set menu only available by prior arrangement with the restaurant.

Starters

Halloumi butternut stack (v)

Deep-fried halloumi with roast butternut, crispy chickpeas, all topped with a mint infused yoghurt dressing.

Caprese (v)

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

Baked prawn padella

6 prawns poached and worked into our creamy padella sauce, topped with parmesan cheese and gratinated until golden brown

Smoked salmon and avocado

Smoked salmon ribbons, avocado and cucumber, garnished with deep-fried capers and cream cheese.

Springbok carpaccio

Springbok carpaccio with a fresh strawberry, beetroot salsa, red wine and balsamic reduction, herbed cream cheese, fresh rocket and bacon dust.

Mains

Lamb shank

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

Pork belly rotolini

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

Fillet medallion

A 250g fillet medallion grilled to your preference with a creamy green peppercorn sauce on the side.

Roasted cauliflower (v)

Roasted cauliflower florets served on sautéed spinach, topped with mushrooms, crispy chickpeas, a coconut milk and soya sauce reduction with your choice of side dish.

Mediterranean line fish

Grilled line fish of the day, topped with Mediterranean flavours of artichokes, capers green olives, garlic and red onion, all combined with white wine infused lemon butter sauce.

Grimaldi's prawns

Flame grilled butterflied queen prawns, dressed in our creamy padella sauce.

Dessert

Baked cheesecake

Plain baked cheesecake.

Tiramisu

Italian style made with espresso and rum.

Chocolate lava cake

Warm chocolate cake with a soft molten centre served with vanilla ice cream.