

Set Menu 1

MINI MEZE

Marinated Olives, Spanakopita, Crudites & Hummus

MAIN COURSES

A LEGENDARY BURGER

Biltong & Avocado / Blue Cheese & Bacon / Sauce

Lemon & Herb Chicken Breasts

Tender Flame Grilled Chicken with our Sauce

ENGLISH FISH & CHIPS

Beer Batter Hake with Mushy Peas & our Famous Chips

VEGETARIAN PLATTER

Vegan Pie, Vegetables of Day, Roast Veg & Veggie Spring Roll

DESSERTS

Pavlova

Malva Pudding & Custard

R300-00 per person



Set Menu 2

STARTERS

Full Meze Selection

MAIN COURSES

A LEGENDARY BURGER

Biltong & Avocado / Blue Cheese & Bacon / Sauce Burger

Lemon & Herb Chicken Breasts

Tender Flame Grilled Chicken with our Sauce

FALKLANDS CALAMARI

Calamari Tubes Grilled served with Lemon Butter or Peri Peri

330 SIRLOIN STEAK

Wet aged Sirloin, tender and Grilled to Perfection

DESSERTS

Chocolate Torte

Pavlova with Berries & Cream

R400-00 per person



Set Menu 3

STARTERS

Full Meze Selection with Table Greek Salad

MAIN COURSES

330G T-BONE

Flame Grilled Tender T-Bone served with our Secret Basting

SPRING CHICKEN

Baby Chicken marinated then Flame Grilled with Lemon & Herb or Peri Peri Sauce

LINEFISH

Our Catch of the Day served with 2 sides and 2 sauces

600G PORK RIB RACK

Our Pork Sibs, flame grilled and smothered in Basting

330 RUMP STEAK

Wet aged Rump, Tender and Grilled to Perfection

DESSERTS

Chocolate Torte

Pavlova with Berries & Cream

Crème Brulee

R500-00 per person

