SIMPLE BUT SWFFT

• SMOKED SALMON TARTLETS

Baked to perfection served on a herbed infused cream cheese

- ROASTED VEGETABLE AND COUS COUS SALAD flavoured with a refreshing basil and garlic dressing
- ASIAN STYLED CHICKEN WINGS served with and asian salad
- DURBAN MASALA MARINATED STEAKS
 Served on a bed of butternut mash and deep fried green beans
- FLAME GRILLED BASTED CHICKEN served with slow cooked, rosemary infused sweet potato and side salad
- LEMON AND HERB GRILLED FISH
 Served on a bed of curried red lentils and roasted vegetables
- LEMON CHEESE CAKE
 Served on crushed biscuits with seasonal fruit and passion fruit coulis

MARVELLOUS MALVA

served on a puddle of creme anglaise with roasted almonds

LA BON VIE

• GOATS CHEESE STUFFED BLACK FIGS

drizzled with a vanilla honey dressing served on a bed of baby lettuce

PRAWN AND MANGO SALAD

dressed with a beautiful chilli and coriander dressing.

• CRUMBED BITES OF CRISPY FRIED CHICKEN

on a bed of leaves with a sweet and spicy aioli

• GRILLED LINE FISH WITH HERBED CRUST

served with cous cous salad, glazed carrots and a passionfruit reduction

• BEEF MEDALLION

Served with potato wedges, wilted spinach and our famous basting.

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VANILLA PANNA COTTA

Served with Chantelle cream, fresh seasonal fruit drizzled with a passion fruit coulis

• CREAMY CARAMEL AND MINT MOUSSE

Layered between biscuit and chocolate crumble

CARAMELISED BANANA

poured over pan-fried cinnamon banana loaf on a puddle of crème anglaise

AI GRANDF

• CREAMY CORN REDUCTION

Slow cooked corn,topped with paprika infused cream served with a traditional cheese and corn samosa

STICKY CHICKEN POKE

made based on its tradition in Hawaii with a South African Twist. Slithers of fresh tuna tossed in coriander, sesame seed, lemon zest, pineapple and avocado set on a fresh and flavorful salad

• FLAME GRILLED BEEF FILLET

served with caramelized thyme flavoured mushrooms served with potato fritters

• GARLIC MARINATED CRAYFISH TAIL SERVED ON A LEMON GRILLED PIECE OF FISH

With roasted vegetables, a cous cous salad and a creamy french sauce.

• NUTELLA INFUSED FRIDGE SET CREAM

served with crushed Coffee melting moments, whipped cream and roasted nuts

• FRENCH MERINGUE

served with fresh cream, assorted fresh fruit drizzled with a passion fruit coulis and crushed roasted almonds

Rocky road is

the perfect combination of crispy choc chip biscuit topped with moist brownie, melted marshmallows and roasted nuts