



Starters

Green Eggs & Ham:

Pea puree, twice cooked egg, crispy pancetta & pea shoots



*Jalapeno & Corn Fritters served with a Avocado and
Cilantro puree with sour crème*



*Salt & Pepper crusted Calamari on a bed of crushed peas
drizzled with a chili jam*



*Asian tuna tartar with edamame beans, wasabi & avocado
puree, wonton crisps*



*Seared duck breast. Confit duck leg profiteroles, seasonal black
cherries, micro green salad*



Lunch or Dinner

Family style from a selection of Cuisines

Italian

Tuscan Salmon with creamy sundried tomato and parmesan sauce, Grilled langoustine with garlic & herb butter, Pasta Arribiatta, heirloom tomato / buratta salad with basil, Rocket/ Radicchio salad with pinenuts & parmesan, tomato & basil bruschetta

South African BBQ night

Black angus ribeye steaks basted in rosemary & garlic butter. Grilled sticky sweet chicken thighs, braaibrokkjies (grilled tomato & cheese toasties) loaded potato salad, summer green salad with avocado & herb dressing

Greek Style

Grilled lamb chops basted in honey mustard dressing, Chicken & veggie kebabs, Rosemary & garlic potato wedges, Greek chickpea salad, Watermelon salad with Kalamata olives, feta & crispy onions, loaded hummus and homemade tzatiki with pita crisp.

Taco bar with all the trimmings

Beef Baracoa, tempura fish fillets, chipotle braised shredded chicken, hard & soft taco shells, cilantro & lime rice, guacamole, Pico de Gallo, sour cream & various homemade salsa

Middle Eastern

Rack of Lamb crusted in pistachios, beef koftas, herbaceous falafel, tabbouleh, Zatar roasted butternut & red onion salad, Roasted cauliflower salad with baby spinach, toasted seeds dressed in a lemon tahini dressing



Lunch or Dinner

Family style from a selection of Cuisines

Asian

Sesame crusted tuna with crushed wasabi nuts drizzled with kewpie, Chicken Satay skewers, Pork belly bites enrobed in teriyaki sauce, Egg fried rice, Mango & black rice salad, Smashed cucumber salad with toasted sesame dressing & prawn wonton crackers

American

New England style lobster rolls, Oklahoma smashed onion cheeseburgers, Triple cooked French fries, Kale Caesar salad with parmesan croutons, shaved broccoli salad with toasted almonds, apples and cranberries.

BBQ

Slow roasted pork ribs, char grilled and basted in a homemade BBQ sauce, Portuguese Peri -Peri chicken pieces, Grilled sweetcorn, Barbeque bacon beans & Rainbow coleslaw dressed in light creamy dressing

Spanish

Spanish Tortilla, pan con tomato, Anti pasti pasta salad, selection of local Spanish cured meats and cheese with assorted preserves and Artisanal breads





Desserts

Flavours of Tiramisu

Grandmas chocolate cake, Belgium dark choc ice cream, coffee & mascarpone drizzle with crushed biscuit crumb



Flavours of Banoffee

Banana cake, homemade banana and chocolate ice cream, candied walnuts, salted caramel drizzle



Flavours of Black Forrest

Dark choc fudgy brownie, homemade vanilla ice cream, sour cherry coulis, seasonal black cherries, vanilla whipped cream



Basque burnt cheesecake, Vanilla bean whipped cream, crushed candied cashew nuts



Date Kunafa

Baked Medjool date & pistachios wrapped in katafi pastry, homemade vanilla bean ice cream, toasted crushed pistachios

