



RESTAURANT WEEK
2 COURSE LUNCH
(Starter and Main OR Main and Dessert)
R150

STARTERS

Soup

Homemade soup of the day

Mushroom Risotto

Creamy wild mushroom risotto finished with parmesan

Tuna sashimi salad

Asian greens, pickled ginger, sesame seeds, wasabi soya dressing

MAINS

Vegan Tacos

Hard shell tacos, chipotle chilli tofu, salsa and avocado

Moroccan Chicken Breast

Harissa spiced yoghurt chicken served with a vegetable quinoa salad

Line Fish

Herbed brown rice, pea purée, butter roasted carrots, mange tout and capers

Green Pasta

Handmade tagliatelle, basil and pistachio nut pesto finished with parmesan

Lamb Pasta

Handmade tagliatelle, slow roasted creamy lamb finished with parmesan

DESSERTS

Cheesecake

Salted butter caramel glazed baked cheesecake

Ice cream

Homemade vanilla ice cream with a toffee fudge sauce

Brownie

Warm chocolate and nut brownie finished with crème Chantilly



RESTAURANT WEEK

3 COURSE DINNER

R250

STARTERS

Soup

Homemade soup of the day

Mushroom Risotto

Creamy wild mushroom risotto finished with parmesan

Tuna Sashimi Salad

Asian greens, pickled ginger, sesame seeds, wasabi soya dressing

Assorted Bruschetta

Chef's selection

MAINS

Vegan Tacos

Hard shell tacos, chipotle chilli tofu, salsa and avocado

Moroccan Chicken Breast

Harissa spiced yoghurt chicken served with a vegetable quinoa salad

Line Fish

Herbed brown rice, pea purée, butter roasted carrots, mange tout and capers

Green Pasta

Handmade tagliatelle, basil and pistachio nut pesto finished with parmesan

Lamb Pasta

Handmade tagliatelle, slow roasted creamy lamb finished with parmesan

Homemade Lasagne

Served with a salad

Chef's Steak

Sirloin, cumin spiced sweet potato wedges and creamy mushroom sauce

DESSERTS

Cheesecake

Salted butter caramel glazed baked cheesecake

Ice cream

Homemade vanilla ice cream with a toffee fudge sauce

Brownie

Warm chocolate and nut brownie finished with crème Chantilly
