



# YEAR END BREAKFAST

## MENU

R225 PER PERSON

### ON ARRIVAL

#### CHRISTMAS PUNCH

alcoholic or non alcoholic

### ON THE TABLE

#### BAKED YOGURT

greek yoghurt | condensed milk | berries |  
homemade granola | chocolate | toasted nuts

#### BAKERS BASKET

muffins | croissant | artisan bread | butter | preserves

### MAIN COURSE SELECTION

#### HOUSE OMELETTE

mushroom | bacon | red onion | tomato | peppers |  
mozzarella | feta crumble | avocado | harissa mayo

#### GRILLED HALLOUMI (V)

avocado | roasted red pepper | mushrooms | poached egg  
cauliflower popcorn hash brown

#### SPICY BREAKFAST BOWL

Savoury mice | jalapeno | sweet potato hash | cheddar |  
fried egg | black beans | tomato salsa | maple glazed bacon

#### EGGS BENEDICT

medium poached eggs | English muffins | hickory Ham |  
hollandaise sauce



# YEAR END LUNCH & DINNER

MENU | OPTION 1  
R370 PER PERSON

## ON ARRIVAL

### GIN COCKTAIL

alcoholic or non alcoholic

## STARTER

### SERVED ON BOARDS IN CENTRE OF TABLE

bacon wrapped cheese grillers | salt & pepper calamari |  
veggie bites | caprese spring rolls | spicy chicken wings

## MAINS SELECTION

### PORK BELLY

honey glazed belly | roasted garlic mash | crackling |  
pumpkin fritter | cider jus | gorgonzola crumble

### CHAR GRILLED SIRLOIN

roasted garlic & thyme compound butter | sweet potato fries |  
onion rings | seasonal vegetable

### LAMB CURRY

lamb leg cubes | coconut | red curry paste | basmati rice |  
roti | apricot compote

### SEA BASS

herb crust | roasted red pepper compote | goat cheese |  
zucchini carpaccio | risotto | beurre blanc

## DESSERT

### CHEESECAKE POPSICLES

chocolate & honey comb | salted caramel



# YEAR END LUNCH & DINNER

MENU | OPTION 2

R385 PER PERSON

## ON ARRIVAL

### GIN COCKTAIL

alcoholic or non alcoholic

## STARTER SELECTION

### MINI OXTAIL TACOS

red wine braised oxtail meat | slaw | feta | avo | aioli | tomato

### SPRING ROLL TRIO

biltong, avo & brie | bocconcini, basil & sun dried tomato |  
brie, rocket & maple glazed bacon | tomato jam

### MUSHROOM & PEA ARANCINI

beetroot hummus | rocket

## MAINS SELECTION

### PORK BELLY

honey glazed belly | roasted garlic mash | crackling |  
pumpkin fritter | cider jus | gorgonzola crumble

### CHAR GRILLED SIRLOIN

roasted garlic & thyme compound butter | sweet potato fries |  
onion rings | seasonal vegetable

### LAMB CURRY

lamb leg cubes | coconut | red curry paste | basmati rice |  
roti | apricot compote

### SEA BASS

herb crust | roasted red pepper compote | goat cheese |  
zucchini carpaccio | risotto | beurre blanc

## DESSERT

### BAKED YOGURT TARTLET

creme de cassis marinated strawberry | whispers | pop rocks | bar one



# YEAR END LUNCH & DINNER

**MENU | OPTION 3**  
R410 PER PERSON

## ON ARRIVAL

### GIN COCKTAIL

alcoholic or non alcoholic

## STARTER

### SERVED ON BOARDS IN CENTRE OF TABLE

bacon wrapped cheese grillers | salt & pepper calamari |  
veggie bites | caprese spring rolls | spicy chicken wings

## MAINS SELECTION

### PORK BELLY

honey glazed belly | roasted garlic mash | crackling |  
pumpkin fritter | cider jus | gorgonzola crumble

### CHAR GRILLED SIRLOIN

roasted garlic & thyme compound butter | sweet potato fries |  
onion rings | seasonal vegetable

### LAMB CURRY

lamb leg cubes | coconut | red curry paste | basmati rice |  
roti | apricot compote

### SEA BASS

herb crust | roasted red pepper compote | goat cheese |  
zucchini carpaccio | risotto | beurre blanc

## DESSERT

### DESSERT SERVED ON PLATTER IN CENTRE OF TABLE

Koeksister bites | ice cream macarons | cheesecake popsicles | mini dognuts