



Function Menu 1 ^{R 379}

Starters

- PERI-PERI CHICKEN LIVERS** Sautéed in a chilli, Jalapeno and red wine infused BBQ sauce
- NACHOS (V)** Topped with melted cheddar cheese & Jalapeno. Served with fresh guacamole and tomato salsa
- CRUMBED MUSHROOMS (V)** Crumbed button mushrooms deep fried served with a Tartar sauce (Bacon optional)
- SPICY BUFFALO WINGS** Marinated in our secret spicy sauce, topped with a tangy chilli mayo
- GREEK SALAD (V)** Feta, olives, tomato and mixed greens with an olive oil and balsamic vinaigrette

Mains

- Served with chips, rice, baked or mashed potato or veg of the day*
- RUMP/SIRLOIN STEAK** 200g Matured steak, grilled to perfection, topped with our famous basting or salt & pepper
- CHICKEN CORDON BLUE** Sliced chicken breasts, filled with ham and cheese, pan fried and topped with a tangy creamy cheese sauce
- BABY BACK PORK RIBS** 300g pork ribs, marinated in our famous secret recipe, flame grilled to perfection
- HAKE THERMIDOR** Hake grilled with a shrimp and cheese sauce. Topped with grated cheddar cheese
- CHICKEN CURRY** Cubed boneless cubes in a mild traditional curry sauce. Served with sambals
- CALAMARI** Tender tubes, served plain grilled with lemon butter or Cajun style
- ASIAN VEG STIR-FRY** Seasonal veggies, stir fried in a hoisin and teriyaki sauce and rice

Dessert

- (Optional)
- ICE CREAM & CHOCOLATE SAUCE** Premium vanilla ice cream served with our homemade chocolate sauce
- WAFFLE AND ICE CREAM** Belgian waffle topped with fresh whipped cream or ice cream
- Homemade in-house with chocolate, topped with fresh whipped cream
- AMARULA MALVA** Ouma's favourite recipe with a twist, served with fresh whipped cream or Ice cream

Starters

- HALLOUMI FINGERS** Fried halloumi fingers, seasoned with origanum, a squeeze of lemon. Served with a Tzatziki dip
- SHRIMP COCKTAIL** Shrimps in a Mary Rose dressing, crispy lettuce and avocado
- SPICY BUFFALO WINGS** Marinated in our in-house spicy sauce, topped in a tangy chilli mayo
- NACHOS** Topped with melted cheddar cheese and Jalapeno.
Served with fresh Guacamole and tomato salsa
- PERI PERI CHICKEN LIVERS** Sauteed in a chilli, Jalapeno and red wine infused BBQ sauce
- SALAD** Choice of traditional Greek or our famous Roquefort Salad

Mains

Served with chips, rice, baked or mashed potato or veg of the day

- BEEF FILLET** 200g Matured beef fillet, grilled and topped with our famous basting or salt & pepper
- RUMP/SIRLOIN** 300g Matured beef, grilled to perfection and topped with our famous basting or salt & pepper
- BABY BACK RIBS** 600g pork ribs, marinated in our famous secret recipe, flame grilled to perfection
- KING PRAWNS** 6 king prawns served with garlic butter lemon or peri peri sauce
- ROASTED PORK BELLY** Boneless, slow roasted, served with a fennel & apple puree, mashed potato and crispy cracking
- CALAMARI** Tender calamari tubes. Served plain grilled or fried with lemon butter or cajun style sauce
- OXTAIL** Our famous beef oxtail is spiced to perfection and slow cooked in a red wine sauce

Dessert

- ICE CREAM & CHOCOLATE SAUCE** Vanilla ice cream served with our homemade chocolate sauce
- PEPPERMINT CRISP TART** Homemade with Caramel, fresh cream and peppermint crisp chocolate
- MISSISSIPPI MUD PIE** Liqueur infused chocolate ice cream cake with a biscuit base.
Served with chocolate fudge sauce and fresh cream

Function Menu 2 ^{R 449}

