

New Years Celebration 2024

R 1100 per person

For the Table

House Burrata & Bread Board A selection of house breads, fresh burrata & butters

Starter

Beef Fillet Carpaccio Wild rocket, capers, parmesan, roasted garlic aioli

or

Oysters Au Natural Three | shucked & served with lemon

or

Salt & pepper calamari Grilled or fried

Main

Deboned Chicken Peri-perior lemon & herb

or

Beef Fillet 250g Served with a sauce of your choice

or

Grilled Prawns White wine, lemon, garlic, paprika

All served with a side of your choice

Dessert

Crème Brûlée Caramelised sugar, seasonal berries, mini meringues

or

Sticky Toffee Pudding

Dates, toffee sauce, nut brittle, vanilla bean ice cream

A service fee of 12.5% will be added to all bills.