



AUTUMN SPECIAL SET MENU

2 COURSES R325 | 3 COURSES R395

STARTERS

TRADITIONAL FRENCH STYLE BEEF TARTAR
topped with egg yolk and served with french toast

PRAWN THAI RED CURRY
with sushi rice balls

CURRIED CHICKEN LIVERS
with toasted ciabatta

MUSHROOM RISOTTO
with basil oil and parmesan crisp

PULLED PORK CROQUETTE
with apple puree and slaw

MAINS

BEEF BOURGUIGNON
with parmesan mash

LAMB RAGU
with pappardelle topped with parmesan and Rio Largo olive oil

SEAFOOD CURRY
with poppadom and sambals

GOURMET BEEF BURGER
200 gm patty, lettuce, tomato, mustard mayo, bacon, tomato relish,
mature cheddar

PAPPARDELLE
with tomato, broccoli, mange tout, edamame, basil pesto, cream

DESSERT

CHOCOLATE BROWNIE
with rich chocolate mousse

AMARULA PANNACOTTA
with honey comb and coffee syrup

LEMON TART