

2-COURSE DINNER SPECIAL

R265

STARTERS

Chef's soup of the day

Mushroom crêpe with thyme and mushroom sauce

MAINS

Mussels marinieré

Mussels in a delicious white wine sauce served with homemade bread and herbed butter

Seafood pasta

Mussels, prawns and fish portions cooked in a creamy wine and herb broth served with homemade tagliatelle

Grilled chicken breast

Marinated in olive oil and citrus juice served with stir fried vegetables and almond basmati rice

Karoo lamb neck

Slow-cooked and served with seasonal vegetables, creamy mashed potatoes and gremolata

Grilled beef sirloin (300g)

Served with your choice of sauce, onion ring, steamed vegetables, and crispy potato chips

DESSERTS

Cape brandy pudding

Served with butterscotch sauce and vanilla ice cream

Chocolate malva pudding

Served with a velvety custard

Grilled banana

Served with a caramel sauce, coconut praline and a scoop of vanilla ice cream