



PLATTER MENU

(Each platter serves 2)

MEAT R750

Grilled beef steak

Mini Creole slider

Honey-sriracha chicken wings

Grilled lamb cutlets

Double-dusted chicken tenders

(Served with fries, salad, herb aioli, chimichurri, and smokey barbeque sauce)

SEAFOOD R800

Salt and pepper squid

Roasted teriyaki Norwegian salmon kebabs

Classic Cape-style battered fish

Grilled prawns (6)

(Served with sweet potato fries, slaw, peri-peri sauce,
creamy lemon butter sauce, garlic butter sauce, and wasabi vinaigrette)

VEGETARIAN R450

Halloumi and vegetable skewers with basil mayo

Chickpea chilli bites with fruit chutney

Potato and coriander samosas

Goat's cheese salad

(Served with sweet potato fries, slaw, sriracha mayo, and chimichurri)

CHEESE R350

Sumptuous selection of local and international cheeses, served with preserves and crackers

CHARCUTERIE R360

Selection of Parma ham, salami, beef pastrami, and smoked chicken,
served with traditional pickles and mustards