

WELCOME DRINK

Choose between a crisp, refreshing glass of sparkling wine or a delightful non-alcoholic alternative.

STARTER (PLATED)

Select **one** starter from the 3 options below

Chilled Broccoli Soup

A refreshing and creamy blend of broccoli, topped with parmesan cheese, served alongside warm, fresh bread rolls.

Springbok Carpaccio on Rocket

Thinly sliced, tender carpaccio resting on a bed of peppery rocket, complemented by parmesan shavings for a delicate bite.

Tuna Terrine with Micro Herbs

A savory tuna terrine set on a bed of vibrant micro herbs, a perfect start for seafood lovers.

MAIN COURSE (BUFFET)

Watermelon & Mint Salad

Juicy, fresh watermelon paired with cooling mint for a light and refreshing palate cleanser.

Seasonal Nectarine Salad

Baby spinach, sweet nectarines, goat cheese, and almonds drizzled with a mustard vinaigrette—a perfect balance of sweet and tangy.

Caprese Salad

The timeless combination of ripe tomatoes, fresh basil, and creamy mozzarella, kissed with olive oil.

Rocket & Beetroot Salad

Earthy beetroot with peppery rocket, enhanced by a balsamic vinaigrette for a satisfying bite.

Deconstructed Salad

A colorful assortment of cocktail tomatoes, crisp lettuce, Kalamata olives, red onion slices, feta, baby corn, croutons, and julienned salad peppers, ready for you to build your perfect salad.

Winters

Pilaf Rice

Fragrant and fluffy aromatic white rice, the perfect base for any dish.

Spicy Potato Wedges

Crispy, deep-fried potato wedges with a hint of spice – irresistibly golden and crunchy.

Pumpkin Fritters with Caramel Sauce

Sweet pumpkin fritters served with a drizzle of rich caramel sauce, balancing savory and sweet.

Aubergine & Green Beans with Bacon

A savoury mix of aubergine and green beans, elevated by the smoky flavor of crispy bacon.

Malay Bobotie

A traditional South African bobotie, bursting with spices and served with sweet peach chutney on the side.

Roasted Gammon with Apple Sauce

Juicy, roasted gammon, perfectly paired with a tangy apple sauce for a touch of sweetness.

Rosemary Roasted Leg of Lamb

A succulent leg of lamb, slow-roasted with fragrant rosemary, perfect for meat lovers.

Traditional Chicken & Mushroom Pie

Comfort food at its best – tender chicken and mushrooms encased in a golden pastry crust.

Succulent Beef Roast with Red Wine Jus

A tender roast beef, served with a rich, velvety red wine jus for a truly indulgent experience.

Spaghetti Marinara

A symphony of fresh seafood tossed in al dente spaghetti, bathed in a delicate white wine sauce. Each bite is a celebration of the ocean's finest, infused with the brightness of garlic, herbs, and a dash of lemon.

Battered Hake with Lemon Cream Sauce

Crispy battered hake, complemented by a light lemon cream and parsley sauce.

Christmas

DESSERT (BUFFET)

Trio of Ice Cream

A delightful combination of vanilla, chocolate, and mint chocolate ice creams, beautifully complemented by a flowing chocolate fountain for an interactive and indulgent experience.

Crème Brûlée

A silky-smooth vanilla custard topped with a perfectly caramelized sugar crust—an indulgent classic with a satisfying crack.

Peppermint Crisp Tart

Layers of creamy peppermint-infused filling and crunchy biscuit, topped with a generous sprinkle of Peppermint Crisp for a refreshing twist.

Chocolate Mousse

Light, airy, and decadently rich, this chocolate mousse melts in your mouth, leaving you with a deep, satisfying cocoa flavor.

HOW TO BOOK:

Booking your spot is simple!

Reserve your spot by phone, WhatsApp, or email. Pre-booking with full payment is required to secure your place. Walk-ins not accepted.

Conservation and vehicle fees excluded.

PRICE:

R550 per adult

R300 per child under 12 years

CONTACT US:

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Don't miss out—join us for an unforgettable festive celebration!