

## Captain's VIP Menu

### Starter

A menagerie of fresh salad ingredients marinated olives & cheese lightly dressed.  
Hot baby marrow Carpaccio gratinated with cheese, lemon ,chili & coriander.  
Cold beetroot & roasted butternut & sunflower seed Carpaccio dressed with orange reduction.  
Fresh Mussels in a sauce of Provencal herbs &whole peeled Italian tomato ,  
celery & carrots sauce .  
Thin slices of smoked springbok topped with fresh rocket, Calamata olives, red onions, cherry and  
sundried tomatoes and shavings of parmesan. Drizzled with a parmesan infused olive oil.  
Trio of Mediterranean in house dips(Pickled mango achar, Tzatziki, Humus).  
All served with freshly baked mushroom & caper bread rolls.

### Main course

Fresh line Fish grilled to perfection & served in a delicious lemon herb butter sauce.

OR

Tender Beef Rump topped with a sauce of button mushrooms, garlic, fresh basil, black pepper,  
vintage port and cream .Served with potato croquettes.

OR

A delicious thick Haloumi cheese slice grilled and topped with a sun-dried tomato , cashew nut , chili  
,white wine sauce.(Vegetarian )

OR

Tender slices of chicken breast in a Chardonnay, oregano, lemon, fresh cream sauce .Dusted with  
feta cheese and roasted almonds.

All main courses are served fresh seasonal vegetables& starch.

### Dessert

Greek Halva, honey & Amarula Cream Pancake & Vanilla pod Ice cream

OR

Summer Fruit Semi-Freddo

R400.00 plus 10% service charge