

Roman Rock Menu

Starter choices:

Beet root Carpaccio

Thin Slices of Beet root topped with roasted butternut, sesame & sunflower seeds dressed with a reduced orange & coriander sauce.

OR

Chicken Livers alla Genovese

Chicken livers pan fried with onions, black pepper and garlic doused with ruby port, bound with fresh cream and flavored with fresh basil.

OR

Thai shrimp Pastry

Jumbo shrimp cooked in a light green curry flavor infused with lemongrass, ginger & basil bound with coconut cream wrapped in phyllo pastry & baked till golden.

Main course choices:

Cape Malay Ostrich bake

Ostrich mince cooked with Cape Malay curry spices sweetened with Apricot jam & topped with whipped egg & sliced almonds oven baked till cooked till ready. Served with a poppadom & fruit

Chutney

OR

Mushroom & Brandy Rump

Tender beef rump grilled to chef's preference and topped with a sauce made with butter, brandy, mushrooms, red onions, garlic & mixed pepper corns.

OR

Salmon Princess Pasta

Slithers of premium smoked salmon pan fried with onion, peas & fresh basil doused with wooded Chardonnay bound with cream & tossed through with homemade pasta.

Dessert choices:

Crème Brulee or Amarula Pedro

R275.00 pp excluding 10% service charge