

## Rotary Menu

### Harvest Table

#### Starters

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 Provençal herbs & whole peeled Italian tomato , celery & carrots sauce .

Chicken livers in a delicious fresh basil, vintage port cream sauce.

Trio of Mediterranean in house dips (mango pickled achar, Tzatziki, Humus).

All served with freshly baked mushroom & caper bread rolls.

#### Mains

Tender chicken breast done two ways: One rolled in Cajun spice grilled on the flat top then tossed through a sweet granadilla, balsamic & honey sauce decorated with slices of fresh kiwi fruit. The other pan fried in butter with mixed peppercorns doused with Chardonnay bound with cream flavoured with fresh lemon & crumbed with Greek feta cheese & roasted flaked almonds

Tender cubes of beef rump steak fire grilled & served in a mushroom brandy, fresh basil cream sauce.

Fresh hake topped with a slice of red onion & tomato oven baked in butter & its own juices to perfection.

All served with fresh seasonal vegetables, basmati & black sesame rice, rosemary & olive oil roast potatoes

Starters & mains to be served in a banquet style down the center of the table for the guests to share .This is a LaPentola taste experience not to be missed.

#### Dessert

Crème Brule

R360 per person + 10% Service fee

#### OPTIONAL:

Add: Oven baked King Prawns R55 pp