

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.
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
tomatoes and shavings of parmesan. Drizzled with 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 sirloin 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

Halva pancake

OR

Hazelnut Crème Brule

R 495 + 10 % service charge