

Rotary Menu  
VIP Harvest Table

Starters

Thin slices of smoked Springbok topped with kalamata olives, red onion, cherry tomatoes & fresh lemon. Drizzled with extra virgin olive oil, lemon juice then sprinkled with a local parmesan cheese.

A menagerie of fresh salad ingredients, seasonal fruits, nuts and seeds.

Hot baby marrow Carpaccio gratinated with cheese, lemon ,chili & coriander.

Thick cut of Cypriot goats cheese, grilled & served with fresh grapes, macerated in sugar & olive oil with lemon and fresh mint.

Fresh Mussels in a sauce of Provencal herbs & whole peeled Italian tomato ,  
celery & carrots sauce .

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

Duo of Mediterranean in house dips – mango pickled achar, Tzatziki, Marinated olives & feta cheese.

All served with freshly baked mushroom & caper bread rolls.

Mains

Tender chicken breasts cubed and 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.

Tender chicken breasts pan fried in olive oil & butter, doused in white wine & bound with cream, flavoured with organum. Dusted with feta cheese & roasted almond flakes.

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.

King sized prawns grilled to perfection and served with a white wine, garlic butter herb sauce.

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 La Pentola taste experience not to be missed.

Dessert

Crème Brulee or Chocolate Terrine

R 650 per person + 10% Service fee

## **OPTIONAL:**

- Add: Cultivated Abalone with speciality sauce R 125.00 per person.
- Add: Oven baked crayfish (half) R160.00 per person.
- Add: Fresh Oysters (2 per guest) R60.00 per person.

**DRINKS:** ALL BELOW PRICES BELOW WILL BE SUBJECT TO 10% SERVICE CHARGE.

*Wines: we recommend serving white wine with starters and red wine with main course.*

### **Starter course wine pairing options:**

- Lomond Sauvignon Blanc (Gansbaai) R130 per person.
- Beaumont Chenin Blanc (Botrivier) R160 per person.
- Bouchard Finlayson Crocodile's Lair Chardonnay (Hemel-en-Aarde) R300 per person.

### **Main course wine pairing options:**

- Bellingham Shiraz (Franschoek) R135 per person.
- Spookfontein Cabernet Sauvignon (Hemel-en-Aarde) R225 per person.
- Creation Pinot Noir (Hemel-en-Aarde) R275 per person.

We recommend serving our locally sourced Tessie's mineral water – 1 bottle per two persons. This will equate to a cost of R18 per person.

Coffee's after the meal – R30 per person.

Additional dishes which will be added should there be vegetarians on the table:

### **Thai Vegetable Curry**

*Fresh vegetables pan fried with ginger, lemon grass, chilli, garlic and green curry Thai paste, bound with coconut cream. Sprinkled with almonds and served with rice noodles and a pompadom.*

### **Fungi Luigi Pasta**

*Button mushrooms pan fried with Madagascan peppercorns, onions and garlic flamed with Sambucca bound with cream and tossed through with spaghetti.*

### **Brandy Cream Soy Chicken**

*Tender chicken alternative (soy-based) grilled and served with a delicious brandy, pepper cream sauce.*