

Rotary Menu

Harvest Table

Starters

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 Provençal 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.

Sliced pork fillet pan fried in butter with peppercorns, bay leaf and red onions flamed with brandy sweetened with honey and whole grain Dijon mustard then bound with cream.

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

Fresh hake topped with a lemon butter 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 Brule

R 495 per person + 10% Service fee

OPTIONAL: Add: Oven baked King Prawns R 95.00 per person