



## Lunch Menu

2 course = R120

3 course = R140

Each with a complimentary glass of wine

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### STARTERS

Greek Salad (V)

Chicken & Avo Salad

Creamy Gorgonzola Snails served with bread

Grilled Patagonia Calamari in a choice of sauce – lemon, garlic or peri peri

Baked Brown Mushroom topped with mozzarella cheese (V)

Peri Peri Chicken Livers served with fresh bread

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### MAINS

Fresh Mussel Pot – saldhana mussels cooked in a creamy garlic, white wine sauce, served with choice of side

Crumbed Chicken Breast – pan fried in olive oil to a golden crisp. Served with creamy mushroom sauce & choice of side.

300g Rump – flame grilled A grade rump served with choice of side

Wild Mushroom Pasta – medley of mushrooms, including Italian Porcini, sautéed in olive oil, garlic & hint of chilli. Topped with fresh rocket. (V)

Seafood Pizza – medum size, topped with prawns, Patagonia calamari tubes and mussels

Bacon & Gorgonzola Pasta – crispy bacon pieces cooked in a creamy gorgonzola sauce.

Chorizo Pizza – medium size, topped with Chorizo, caramalised onions, Danish feta & basil Pesto.

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### DESSERT

Ice Cream & Bar One sauce

Hazelnut Italian Kisses served with fresh Cream

Cappuccino/Coffee/Tea



Order a selected lunch special and get a complimentary glass of Durbanville Hills Sauvignon Blanc or Merlot or a Savanna Non-alcoholic with your meal.

While stocks last. Ts & Cs Apply.

