



**To Whom It May Concern,**

Please find attached our range of set menus. If you would prefer other options or combinations from our menu – please do not hesitate to contact us. A full A la Carte menu is available for groups, but pre-ordering is essential.

If you have any additional vegetarian or vegan requirements – menus can be adapted.

Please note that a service fee of 12% is added on to parties of 8 or more people.

Kindly confirm the number of guests no later than 12h00 on the day of the function.

For lunch time functions – please confirm by 17h00 the day before.

Please note that the number of guests confirmed will be billed.

Kind regards,  
Nicola

051 448 9571/3



## FEAST No.1

**R125.00 PER PERSON**

**PLATTERS OF CHICKEN PICCATA  
IN A LEMON, CAPER & CREAM SAUCE,  
SERVED WITH FETTUCCINE**

**CHEESE & GARLIC FOCCACIAS  
(TO SHARE)**

**TABLE SALADS**



## **FEAST No.2**

**R165 PER PERSON**

### **CURRY TABLE**

**FAMILY STYLE FEASTING - WITH ALL THE FOOD PLACED  
IN THE CENTER OF THE TABLE FOR EVERYONE TO SHARE**

#### **BOWLS OF CHICKEN CURRY**

**(WE ROAST & GRIND OUR OWN BLEND OF 11 HERBS & SPICES.)**

#### **BASMATI RICE**

**TOPPED WITH FRESH CORIANDER**

#### **GARLIC FLATBREADS**

#### **POPPADOMS**

**CUCUMBER, TOMATO & RED ONION SALSA**

#### **YOGHURT**

#### **TABLE SALADS**

**VEGAN OPTION AVAILABLE**

**PLEASE PRE-ARRANGE**



## FEAST No.3

**R185 PER PERSON**

### ITALIAN FEAST

**TRADITIONAL FEASTING THE ITALIAN WAY - WITH  
PLATTERS PLACED IN THE CENTRE OF THE TABLE FOR  
EVERYONE TO SHARE.**

#### PIZZAS

**NEOPOLITAN STYLE PIZZA WITH ANCHOVIES  
& THINLY SLICED GARLIC**

**ITALIANO WITH SALAMI & FRESH BASIL**

**MARGHERITA WITH MARINATED ROSA TOMATOES & RED ONION**

**PARMA WITH PARMA HAM, PARMESAN SHAVINGS,  
PRESERVED FIG & ROCKET**

#### SALADS

**CAESAR SALAD - COS LETTUCE, CRISPY BACON, BOILED EGG,  
ANCHOVIES, PARMESAN SHAVINGS, CROUTONS & CAESAR DRESSING**  
**BOWL OF MARINATED ROSA TOMATOES, OLIVES, FETA & RED ONION**

#### PASTA & SAUCES

**BOWL OF SPAGHETTI TOSSED IN OLIVE OIL & PARSLEY**

**BOWL OF FETTUCCINE TOSSED IN OLIVE OIL & PARSLEY**

**CREAMY MUSHROOM SAUCE**

**NAPOLITANA SAUCE**

**WITH SUNDRIED TOMATOES, GARLIC & CHILLI**

**CREAMY BASIL PESTO SAUCE**



# FEAST No.4

**R220 PER PERSON**

## ITALIAN FEAST

**TRADITIONAL FEASTING THE ITALIAN WAY - WITH  
PLATTERS PLACED IN THE CENTRE OF THE TABLE FOR  
EVERYONE TO SHARE.**

### PIZZAS

**NEOPOLITAN STYLE PIZZA WITH ANCHOVIES  
& THINLY SLICED GARLIC**

**ITALIANO WITH SALAMI & FRESH BASIL**

**MARGHERITA WITH MARINATED ROSA TOMATOES & RED ONION**

**PARMA WITH PARMA HAM, PARMESAN SHAVINGS,  
PRESERVED FIG & ROCKET**

### SALADS

**CAESAR SALAD - COS LETTUCE, CRISPY BACON, BOILED EGG,  
ANCHOVIES, PARMESAN SHAVINGS, CROUTONS & CAESAR DRESSING  
BOWL OF MARINATED ROSA TOMATOES, OLIVES, FETA & RED ONION**

### PASTA & SAUCES

**BOWL OF SPAGHETTI TOSSED IN OLIVE OIL & PARSLEY**

**BOWL OF FETTUCCINE TOSSED IN OLIVE OIL & PARSLEY**

**CREAMY MUSHROOM SAUCE**

**NAPOLITANA SAUCE WITH SUNDRIED TOMATOES,  
GARLIC & CHILLI**

**CREAMY BASIL PESTO SAUCE**

### DESSERT

**COFFEE TIRAMISU OR LIMONCELLO TIRAMISU**



# 3 COURSE MENU No.5

**R170 PER PERSON**

**TO START**  
**TABLE SALADS & CHEESE**  
**GARLIC FOCACCIAS TO SHARE**

**MAINS**  
**FISH 'N CHIPS**

**BEER BATTERED HAKE, CHIPS, HOME-MADE TARTARE SAUCE**

**OR**

**CHICKEN SCHNITZEL**

**CHEESY MUSHROOM SAUCE, CHIPS**

**OR**

**SPAGHETTI BOLOGNAISE**

**OR**

**VEGETARIANA PIZZA (MEDIUM)**

**OLIVES, PEPPERS, AUBERGINE, ARTICHOKE, MUSHROOMS**

**OR**

**REGINA PIZZA (MEDIUM)**

**HAM & MUSHROOMS**

**DESSERT**

**VANILLA ICE-CREAM & CHOCOLATE SAUCE**

**OR**

**DOM PEDRO - KAHLUA OR AMARULA**



## 3 COURSE MENU No.6

**R210 PER PERSON**

**TO START**

**CHEESE & GARLIC FOCACCIAS TO SHARE  
TABLE SALADS**

**MAINS**

**CHICKEN CURRY**

**BASMATI RICE, FLATBREAD, POPPADUM, YOGHURT & SALSA**

**OR**

**CORONATION CHICKEN SALAD**

**WITH FRESH CORIANDER & A POPPADOM**

**OR**

**ITALIAN SAUSAGE MEAT PASTA**

**OUR ITALIAN SAUSAGE RECIPE WITH 14 HERBS & SPICES,  
TOMATO & MASCARPONE SAUCE, SPAGHETTI**

**OR**

**MEATY PIZZA (MEDIUM)**

**BACON, HAM & SALAMI**

**OR**

**VEGETARIANA PIZZA (MEDIUM)**

**OLIVES, PEPPERS, AUBERGINE, ARTICHOKE & MUSHROOM**

**DESSERT**

**CHOCOLATE MOUSSE WITH VANILLA ICE CREAM**

**OR**

**AMARETTO BREAD & BUTTER PUDDING WITH ICE CREAM**

**OR**

**SODA FLOAT CHOOSE: COKE, CRÈME SODA, FANTA**



## 3 COURSE MENU No.7

**R265 PER PERSON**

### TO START

**ANTIPASTO PLATTER** PARMA HAM, SALAMI, MOZZARELLA, BRIE, OLIVES, HOME-MADE BREAD, FIG PRESERVE, CRANBERRY PRESERVE

OR

**BLUE CHEESE SALAD** WITH FIG PRESERVE & PECAN NUTS

OR

**SNAILS** GARLIC & PARSLEY BUTTER, HOME-MADE BREAD

OR

**MUSSELS** WHITE WINE, CREAM, GARLIC & PARSLEY SAUCE, CRUSTY BREAD

### MAINS

#### FILLET PICCATA BELLA CASA

FILLET MEDALLIONS, MUSHROOM, FETA & CREAM SAUCE, MASH

OR

**CANNELLONI** HAND-MADE PASTA TUBES, SPINACH, RICOTTA, NAPOLITANA SAUCE, BÉCHAMEL, PECORINO

OR

#### SPAGHETTI A LA BELLA

PRAWNS, SUNDRIED TOMATO, GARLIC, CHILLI, ROCKET, LEMON ZEST

OR

#### THE PECAN BRITTLE PIZZA (MEDIUM)

BACON, BLUE CHEESE, POACHED PEAR, ROCKET, PECAN NUT BRITTLE

OR

#### PARMA PIZZA (MEDIUM)

PARMA HAM, PARMESAN SHAVINGS, PRESERVED FIG, ROCKET

### DESSERT

**COFFEE TIRAMISU** OR **LIMONCELLO TIRAMISU**

OR

**AMARETTO BREAD & BUTTER PUDDING** WITH ICE CREAM

OR

**MALVA PUDDING** WITH HOME-MADE TOFFEE SAUCE & ICE-CREAM