



ON ARRIVAL

Glass of Kleine Zalze rose brut and a mini Roosterkoek with a whipped Maldon salt butter.

STARTERS

To share - Baked Camembert with Biltong or Cranberry Crumb

Oven-baked camembert topped with thyme and a hot honey drizzle and served with tortilla crisps.

Add a topping:

Crunchy biltong crumbs

Cranberry and mixed roasted seeds and nuts (v)

Mussels in a sage cream sauce

Mussels tossed in a rich sage infused cream sauce, topped with deep fried sage and served with freshly baked ciabatta.

Burrata Bruschetta (v)

Herb toasted ciabatta topped with burrata, edamame, sugar snap peas, radish, mint, chilli and a lemon olive oil drizzle.

Butternut and chickpea phyllo pastry triangles (v/vg)

Phyllo pastry filled with a mild and spicy butternut, spinach and chickpea filling baked till golden. Served with TLC homemade napolitana sauce and garnished with deep fried sage and crispy chickpeas.

MAIN COURSE

Creamy chicken and mushroom marsala

Pan-seared chicken fillet stuffed with ricotta, spinach and parmesan, topped with a decadent marsala wine and mushroom cream sauce. Served on a bed of buttery mash potato and finished with freshly chopped parsley.

Coconut hake and prawn curry

Delicious spicy yellow curry with hake, prawns, red peppers, garlic, ginger, lime, and coconut milk. With a hint of chilli served with yellow rice and topped with coriander.

Slow cooked beef fillet orzo pasta

Melt in your mouth beef fillet strips, baby button mushrooms and orzo pasta cooked in a flavourful rich tomato sauce with notes of sweet spices.

Pea, asparagus and coconut orzo pasta (v/vg)

A creamy vegan orzo pasta with tender asparagus and sweet peas simmered in a rich coconut cream elevated with garlic and lemon zest. Finished with fresh mint, spring onions and a macadamia nut hard cheese.

SOMETHING SWEET

Decadent dark chocolate tart

Decadent dark chocolate tart served with a salted caramel drizzle, vanilla ice cream and finished with sprinkle of Maldon salt.

Tiramisu truffles

A trio of tiramisu truffles served with a single espresso on the side.

Warm banana bread with coconut ice cream (v/vg)

This vegan banana bread is moist, warmly spiced, and full of sweet banana flavour, served warm with a side of coconut ice cream.

Salted caramel Affagato

2 Scoops of creamy vanilla ice cream topped with a drizzle of homemade salted caramel sauce and a sprinkle of Maldon salt, served with a shot of espresso.