

SET MENUS

Set Menu 1 - R395 per head
STARTER, MAIN COURSE and DESSERT

Trio of Prawns

Crispy beetroot crust, bamboo ash and golden panko prawns, served with avo and wasabi mayo

OR

Pork Belly Spring Rolls

Diced pork belly, apple and black cherry spring rolls served with a hoisin dipping sauce

OR

Beef Carpaccio

Thinly sliced beef, topped with deep-fried capers, rocket, parmesan cheese, olive oil and lemon dressing.

Lamb Shank

Braised and slow cooked in the pizza oven in red wine sauce, served with mashed potatoes.

OR

Line Fish

Prepared to compliment the fish

OR

Pork Belly

Slow roasted pork belly, red cabbage, apple puree, tomato chutney, aniseed infused soya jus served with mashed potatoes.

Mini Dessert Platter

Mini lindt chocolate tortes, squares of traditional malva pudding with vanilla custard and mini meringues topped with cream and berries.

Set Menu 2 - R325 per head
STARTER, MAIN COURSE and DESSERT

Calamari

Flash-fried, and served with lemon aioli, cucumber, pickled red onion, and a soya chilli dressing.

OR

Carpaccio of Beef

Thinly sliced beef, topped with deep-fried capers, rocket, parmesan cheese, olive oil and lemon dressing.

200g Fillet

Grilled and basted. Served with chips and a pepper, mushroom or cheese sauce.

OR

Line Fish

Prepared to compliment the fish

OR

Chicken Roulade

Two chicken roulade stuffed with spinach and cream cheese and wrapped in bacon served on carrot puree and drizzled with aniseed port jus, served with chips.

Lindt Chocolate Torte

With vanilla ice cream.

OR

Panna Cotta

Traditional Italian vanilla cream, with raspberry coulis.

Set Menu 3- R300 per head
STARTER, MAIN COURSE and DESSERT

Carpaccio of Beef

Thinly sliced beef, topped with deep-fried capers, rocket, parmesan cheese, olive oil and lemon dressing.

OR

Home-Made La Pineta Fish Cakes

Fish cakes served on curried lentils with pickled red onion and aioli.

200g Sirloin

Grilled and basted. Served with chips and a pepper, mushroom or cheese sauce.

OR

Pork Belly

Slow roasted pork belly, red cabbage, apple puree, tomato chutney, soya jus served with mashed potato .

Crème Brule

Silky vanilla custard with caramelised sugar topping and vanilla ice cream

OR

Panna Cotta

Traditional Italian vanilla cream, raspberry coulis, chocolate soil.

Set Menu 4- R230 per head
MAIN COURSE AND DESSERT

300G Rump

Grilled and basted. Served with chips and a pepper, mushroom or cheese sauce.

OR

Pork Belly

Slow roasted pork belly, red cabbage, glazed carrots, apple purée, tomato chutney aniseed infused soya jus served with mashed potato and vegetables.

Panna Cotta

Traditional Italian vanilla cream, with raspberry coulis.

OR

Ice Cream and Chocolate Sauce.

Set Menu 5 - R190 per head (for a two course) or R245(for a 3 course)

STARTER AND MAIN COURSE

OR

MAIN COURSE AND DESSERT

Pork Belly Spring Rolls

Diced pork belly, apple and black cherry spring rolls served with a hoisin dipping sauce.

OR

Home-Made La Pineta Fish Cakes

Fish cakes served on curried lentils with pickled red onion and aioli. .

OR

Soup of the Day

Served with toasted bread

American Beef Burger

Topped with mustard mayo, pickles, red onion, tomato chutney and lettuce. Served with chips and a side salad.

OR

Pork Schnitzel

Panko crumbed pork fillet served with a pepper, mushroom or cheese sauce., chips and vegetables.

OR

Chicken Roulade

Two chicken roulade stuffed with spinach and cream cheese and wrapped in bacon served on carrot puree and drizzled with aniseed port jus, served with chips.

Ice Cream and Chocolate Sauce.

OR

Crème Brule

Silky vanilla custard with caramelised sugar topping and vanilla ice cream.