

**SET MENUS**

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

**Prawn Cocktail**

*Prawns tossed in a classic Marie Rose sauce, on shredded ice-berg lettuce served with avocado*

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.*

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**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.*

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**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.*

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**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.*

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**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, guacamole, herb salad, pickled red onion, soy ginger sauce and aioli.*

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**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 .*

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**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.*

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**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, guacamole, herb salad, pickled red onion, soy ginger sauce and aioli.*

OR

**Soup of the Day**

*Served with toasted bread*

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**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.*

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**Ice Cream and Chocolate Sauce.**

OR

**Crème Brule**

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