



SET MENUS

Set Menu 1 - R405 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

Half Deep Fried Camembert

Served on a bed of leaves with cranberry compote, berry coulis and melba toast.

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

Catch of the Day

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.

OR

Fillet Béarnaise

On a grilled brown mushroom topped with caramelised onions, and whole grain Dijon béarnaise sauce.

Mini Dessert Platter

Mini lindt chocolate tortes, squares of cheesecake, and mini meringues topped with cream and berries.

Set Menu 2 - R360 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

Pork Belly

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

Lindt Chocolate Torte

With vanilla ice cream.

OR

Panna Cotta

Traditional Italian vanilla cream, with raspberry coulis.

Set Menu 3 - R320 per head
STARTER, MAIN COURSE and DESSERT

Caprese Salad

Buffalo mozzarella, sliced tomatoes, fresh basil, pesto and balsamic reduction.

OR

Pork Belly Spring Rolls

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

200g Sirloin

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

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.

Crème Brule

Silky vanilla custard with caramelised sugar topping and vanilla ice cream

OR

Panna Cotta

Traditional Italian vanilla cream, raspberry coulis, chocolate soil.

A customary service charge of 12.5 % is added to tables of 8 or more, as tip to the staff who serve you, the kitchen and cleaning staff. Dietary requirements can be accommodated on request.

Set Menu 4- R265 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.

OR

Falafel Buddha Bowl

Avocado, sundried tomatoes, mixed greens, seasonal roasted vegetables, cherry tomatoes, cucumber, and creamy dressing.

Panna Cotta

Traditional Italian vanilla cream, with raspberry coulis.

OR

Ice Cream and Chocolate Sauce.

Set Menu 5 - R205 per head (for a two course) or R270 (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.

Chicken, Bacon and Avo Salad

Grilled chicken, bacon, avo on a tossed salad, with a creamy mustard dressing.

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.

OR

Pork Schnitzel

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

OR

American Beef Burger

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

Ice Cream and Chocolate Sauce.

OR

Crème Brule

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