



**Set Menu 1 - R595 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, and melba toast.*

OR

***Beef Carpaccio***

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

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***Traditional Oxtail***

*Braised and slow-cooked in our pizza oven in red wine sauce, served with mashed potato.*

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

***200g Fillet Béarnaise***

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

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***Mini Dessert Platter***

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

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 2 - R550 per head**  
**STARTER, MAIN COURSE and DESSERT**

**Calamari**

*Flash-fried, served with lemon aioli, cucumber, pickled red onion, and a soya chili 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

**Pork Belly**

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

OR

**Vegetable Curry**

*Freshly sautéed vegetables in a medium curry sauce, served with rice, and sambals.*

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**Lindt Chocolate Torte**

*With vanilla ice cream.*

OR

**Panna Cotta**

*Traditional Italian vanilla cream, with raspberry coulis.*

OR

**Baked Cheesecake**

*With passion fruit coulis and fresh berries, and vanilla ice cream*

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**Set Menu 3 - R360 per head**  
**STARTER, MAIN COURSE and DESSERT**

**Half Deep Fried Camembert**

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

OR

**Pork Belly Spring Rolls**

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

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**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.*

OR

**Vegetable Curry**

*Freshly sautéed vegetables in a medium curry sauce, served with rice, and sambals.*

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**Crème Brûlée**

*Silky vanilla custard with caramelised sugar topping and shortbread.*

OR

**Panna Cotta**

*Traditional Italian vanilla cream, raspberry coulis, chocolate soil.*

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**Set Menu 4 - R315 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 Bowl**

*Falafels, hummus, basmati rice, chili beans, tomato and onion salsa, red cabbage, avocado, and coriander.*

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**Panna Cotta**

*Traditional Italian vanilla cream, with raspberry coulis.*

OR

**Ice Cream and Chocolate Sauce.**

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 5 - R250 per head ( for a two course) or R325 ( 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.*

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**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

**American Beef Burger**

*Topped with mustard mayo, pickles, red onion, tomato chutney and lettuce. Served with chips.*

OR

**Pork Schnitzel**

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

OR

**Vegan Burger**

*Topped with mustard mayo, pickles, red onion, tomato chutney and lettuce. Served with chips.*

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**Ice Cream and Chocolate Sauce.**

OR

**Crème Brûlée**

*Silky vanilla custard with caramelised sugar topping and shortbread.*

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.