LA PINETA
restaurant

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.

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.

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.

LA PINETA
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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.

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.

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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LA PINETA
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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.

200g Sirloin

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

OR

Pesto Chicken Roulade

Chicken roulade stuffed with rosa tomatoes and pesto cream cheese,
served with creamy mashed potatoes and tenderstem broccoli.

OR

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

Crème Brûlée
Silky vanilla custard with caramelised sugar topping and shortbread.

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.

LA PINETA
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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.

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.

LA PINETA
restaurant

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.

Chicken, Bacon and Avo Salad
Grilled chicken, bacon, avo on a tossed salad, with a creamy mustard dressing.

OR

Pesto Chicken Roulade
Chicken roulade stuffed with rosa tomatoes and pesto cream cheese,
served with creamy mashed potatoes and tenderstem broccoli.

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.

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.