

Welcome

We trust your experience with us will be one of uncompromising quality that leaves you with great memories long after our paths have gone their separate ways.

It is our pleasure having you here with us today.

Attitude is Everything

Set menus Available of parties 10 or more and Buffets for 40 or more

Three Course Set Menu A

THREE COURSE SET MENU A

Starters

Almond Crusted Camembert with Fig Preserve
Bacon & Dill Stuffed Mushrooms & Tartar Sauce
Prince Prawns Poached in Garlic Sauce

Main Course

Braised Lamb Shank with mint jelly
Grilled Rump Steak with pepper sauce
Cajun Grilled Line fish topped with a Lemon Vanilla Cream

Potato Wedges
Today's fresh vegetable selection

Dessert

Crème Brulee
Speciality Coffee or Don Pedro
Chocolate Brownies and Ice Cream

R 220

SET MENU B

Starters

Tempura Prawns with pineapple salsa
Venison Carpaccio with a Balsamic Reduction, Rocket and Pecorino
Vegetable Spring Rolls with chicken parcels and Sweet-chilli mayo

Main Course

Baby Kingklip on the bone Meuniere
Special Reserve "21" Fillet Topped with a Our Famous Herb Butter
The 3 Musketeers, a trio of Venison Fillets with complementing sauces

Potato Wedges
Fresh Seasonal Vegetables

Dessert

Chocolate Mousse
Iris Famous Cheesecake
Fresh Berries Pavlova

R 240

BREAKFAST BUFFET MENU

Continental Style

Please help yourself to a selection of

Fresh Fruit Juice selection

Coffee & Tea Station

Fresh Fruit Platter

Muesli, Yoghurt selection, Nuts and Honey,

Cheese Board with Crackers, Pickles & Preserves and Cold Meat Platter

Smoked Salmon and leek julienne

Crepes with Berries and Cream

Flapjacks with Maple syrup, Muffins,

Danish Pastries, Toast & Croissants

With Marmalade & Preserves

R 100

or

Full English Style

Eggs, Bacon, Sausage, Savoury Mince,

Tomato, Sauté Potato, Fried Onions,

Mushrooms, French toast,

Breakfast steak,

Toast, Butter & Preserves

Fresh Fruit, Yoghurt and Juice

Coffee/Tea

R 100

Continental & Full English together

R 150

BUFFET MENU

Buffets available for parties of 40 or more

Please select 6 finger snacks to be served as a table starter

Fried Calamari, Spring rolls, Chicken satay, Line fish Goujons, Italian kebabs
Frikkadels, Beef satay, Cocktail Beef samoosas, Cheese balls, Skilpadjies
Cocktail chipolatas, Chicken parcels, Smoked Salmon en croute, Garlic pita bread

Self-service Main Course Buffet selection

A choice of three

Apricot Glazed Gammon

Our Famous Pork Spare Ribs

Roast leg of Pork, Apple sauce

Slow Simmered Beef Tomato Bredie

Grilled Fillet Medallions in Mushroom Sauce

Rare Roast Beef, Yorkshire pudding & Horseradish

Orange & Rosemary Chicken

Crispy Roast Duck with Plum sauce

Chicken fillets in Whole baby Mushrooms

Tender Butter chicken curry with all the Trimmings

Line fish fillets with cheese and mushroom sauce

Kingklip Goujons with White Wine & Leeks sauce

Crusted Calamari fingers with tartar sauce

Roast Leg of Karoo Lamb, Gravy & Mint jelly

Sliced Lamb Shank in red wine demi-glace

Savoury Rice & Roast Potatoes

Fresh Seasonal Vegetables

Dessert

Cheese board crackers and pickles

Malva pudding and Vanilla Custard

Pancakes with Berry Coulis & Cream Chantilly

Ice Cream & Hot Choc sauce

Extra main course add R25

R 200

SNACK MENU

Platters

Snack Platter Containing 60 units, 6 Varieties x 10 Items	390
Mini Pie Platter - Chicken, Beef, Sausage Rolls, Frikkadels and Chipolatas	390
Sandwich Platters 60 Triangles with Our Choice of Filling	350
Assorted Cheeses with Crackers, Pickles and Preserves	40 pp
Chocolate Fountain with Nougat, Fruit and Marshmallows	40 pp

All Platters are designed for Ten People

This menu can be ordered for collection R15 deposit on trays

We suggest as a meal you select 15 items per person, both hot and cold

They can be served buffet style, on the table as a starter.

Or by waiters serving the snacks on trays amongst the guests.

Cocktail Party Snack List

Hot Stuff

Chicken and Apricot Kebabs	Crumbed Bacon Stuffed Mushrooms
Vegetable Spring Rolls with Sweet Chilli	Sesame Chicken Strips Chilli Soya Dip
Cocktail Samosas	Chicken Satay with Peanut Dip
Chippolata Sausages with Mustard Mayo	Bacon Wrapped Cherries
Mini Quiche Lorraine (Ham & Mushroom)	Cocktail Cheese Balls
Cocktail Sausage Rolls Spicy Tomato Relish	Sweet and Sour Winglets
Egg Halves Filled With Shrimp Cocktail	Crumbed Calamari Steak Fingers
Pastry Cases Filled with Creamed Mushrooms	Line Fish Goujons, Tartar Sauce
Stuffed Peppadews	Grilled Sweet Chilli Chicken Drumettes
Scampi Prawns with Tartar Sauce	Cheesy Jalapeno Poppers
Chicken Strips Crumbed In Nuts with Chilli Dip	Prawn Spring Rolls
Mini Pizza	Bbq Chicken Drumstix

Served Cold

Mussels on Crostini with Mexican Salsa	Carpaccio En Croute with Pesto
Rolled Tortillas Filled With Gypsy Ham and Pesto	Fresh Cocktail Oysters
Nachos	Bacon & Cheese Bites
Crudit� with Tzatziki	Spinach and Feta Quiche
Shrimp on Spiced Mayo Crackers	Lamb Loin Kebabs Mint Jelly
Liver Pate on Crackers with Capers	Bread Sticks Wrapped In Parma Ham
Stuffed Egg Halves with Capers	Crumbed Camembert Cheese, Redcurrant Jelly
Salami Cones with Olives	Ham & Asparagus Rolls
Rolled Roast Beef 'n Gherkin	Rolled Roast Beef with Creamed Horseradish
Smoked Salmon with Fresh Dill & Capers	Sandwich Triangles

Sweet Side

Mini Milk Tarts	Lemon Meringue Pie	Cream Cheese & Berry Tartlets
Pecan Nut Tart	Black Cherry Pie	Cheese Straws
Danish pastry	Mini Cheese Cake	Tomato Jam Tart
Blueberry Pie	Chocolate Mousse Tartlet	Chocolate coated Straw berries
Cherry Pie	Almond Roca	
Nougat wheels	Fresh Fruit Kebabs	

CHRISTMAS DAY BUFFET MENU

2 SITTINGS AT 11.30AM AND 2.15 PM

Please help yourself from the following selection

Smoked Salmon, Crudités, Prawn Cocktail, Chicken Caesar Salad, Mediterranean Salad, Crumbed Mushrooms, Potato Salad, Chilled Gazpacho soup, spring rolls, fried calamari, linefish goujons

Roast Turkey Breast, Sage and Onion Stuffing and Cranberry Sauce
Roast Leg of Lamb, Mint Jelly
Apricot Glazed Gammon
Roasted potatoes
Creamed Spinach
Fresh summer style stir fry

Traditional Christmas pudding and Brandy Sauce
Ice Cream scoops with toppings, Cheeseboard
Pancakes with cinnamon, berries, lemon and cream
Ouma's Chocolate pudding

Filter Coffee

Christmas Crackers and poppers
Chocolates

R350,00 per adult 12 and over

R60,00 per child 11 and under

Under 2 no charge

Including Gratuity R30 per person

Christmas Eve / New Years Eve

Please choose one item from each course on arrival

Starters

Stuffed mushrooms , smoked paprika mayo
Prawn cocktail
Carpaccio with rocket and pecorino shavings

Main

Roast duck orange sauce
Special reserve 21 [200g]
Fresh Linefish with shrimp and mushroom sauce

Potato wedges
Roasted seasonal vegetables

Dessert

Fresh berry pavlova
Crème brule
Speciality coffee

R 200 pp
a la Carte available

RULES OF THE HOUSE

We are licensed but do allow you to BYO @ R35 per 750 ml

Gratuities of 10% will be charged for superb service for 6 or more persons.

Allocation of 1 waiter per 20 guests and 1 Bartender per 50 guests

A 500 deposit secures your function date.

Payment for your function food in full by eft on the date of the function

Please select only one menu for your party

Set menus Available for parties 10 or more and Buffets for 40 or more

Menus and Prices are subject to changes based on ingredients availability.

We guarantee the quality of our ingredients and our management.

Background music until 10 pm

Dancing is permitted and encouraged until 1 am

Cash Bar facilities are available until 1 am

Closing time is 2am

Exclusive use for your group is possible

There is no venue hire for our facilities. We do have a set-up fee if necessary of R 1500.

But we do expect you to buy all your food and beverage from us.

A no show charge of R75 will be charged on confirmed bookings to cover the cost of food

There are no separate bills. However, calculator services are available for your use.

Visa, Master Card, Diners and American Express are accepted.

Mothers Day 10th May 2016

2 SITTINGS AT 11.30 AM AND 2.15 PM

Please help yourself from the following selection

Smoked Salmon, Crudités, Prawn Cocktail, Chicken and chorizo duo, Deconstructed Mediterranean Salad, Crumbed Mushrooms, Potato Salad, Autumn Vegetable Soup, Vegetable spring rolls, fried calamari with tartar sauce.

Roast free range Rosemary Chicken

Roast Leg of Lamb, Mint Jelly

Apricot Glazed Gammon

Roasted potatoes

Creamed Spinach

Fresh earth stir fry

Malva pudding, Cheesecake,

Ice Cream scoops with coulis, chocolate and custard, Cheese board

Filled Tartlets, chocolate shots, fruit jelly

Ouma's Chocolate pudding

Filter Coffee

R 200,00 per adult 12 and over

R60,00 per child 11 and under

Under 2 no charge

Gratuuity excluded