



Menu

CHOICE OF
APPETIZERS

BREAD BASKET AND STUFFED OLIVES

VT SEAFOOD EXOTICA

A starter bowl filled with prawns, calamari and chourico. sautéed with lemon, garlic and butter

TABLE FLAMED TRADITIONAL CHOURICO

Chourico flamed on your table, served with Portuguese roll slices

SWEETCORN FRITTERS

Served with a chilli salsa and hummus dip

SWEETCORN FISHCAKES

Served on a bed of rocket with lemon wedges





Mains

CHOICE OF

MARINATED LAMB RACK

Served with either garlic mash, chips or veg and an avocado, basil and lime mousse

BABY CHICKEN

Classic, LM peri-peri, lemon and herb accompanied by a choice of your side

PORK LOIN CHOPS

Coated in crumbs and crisped to a golden brown. Served with fresh apple shavings and apple, avocado and lemon puree as well as either roasted garlic mash, chips or veg

GRILLED PRAWNS MOZAMBICAN STYLE

A portion of 7 prawns served with a choice of seafood rice, seafood couscous or chips

STUFF BAKED MUSHROOMS

Topped with sun-dried tomato and olive pesto, finished off with spinach and mozzarella and oven-baked

DESSERT

PECAN NUT PIE - served with cream or ice cream

HOT PILLOWS- served with cream or ice cream

HOME-MADE CASSATA- with glace fruits and nuts

CHOCOLATE MOUSSE

FRUIT PLATTER FOR THE TABLE

