



## VILLAGE TABLE

EST. 2016  
UMHLANGA SOUTH AFRICA

### STARTERS

#### CALAMARI SALAD

*Salad greens topped with grilled calamari & deep-fried squid heads*

OR

#### FILLET CARPACCIO

*Raw thinly slice fillet, served on a bed of rocket topped with chopped celery with parmesan shavings with a balsamic reduction*

OR

#### STUFFED LARGE BAKED MUSHROOMS

*Stuffed with sundried tomato, spinach and mozzarella cheese, topped with avocado mousse, rosa tomatoes & rocket*

OR

#### BEETROOT GRAVADLAX

*Cured Salmon with dill & beetroot, served on rye bread with dill mustard*

### MAINS

#### SLOW COOKED LAMB SHANK

*Braised & slow cooked to perfection served with a roasted garlic & chive pomme puree & red wine jus*

OR

#### RIB-EYE CHIMICHURRI

*250g Rib-eye served with minced parsley, garlic, red wine vinegar, oregano & olive oil*

OR

#### LINGUINE CON PESTO

*Gluten free linguine pasta, tossed with rocket, basil pesto, garlic and cherry tomatoes*

OR

#### GRILLED PRAWNS

*6 King prawns based with a coriander, garlic, lemon, ginger & chilli*

OR

#### KINGKLIP

*Served with caper butter & creamy white wine sauce*

### DESSERT

#### CRÈME BRULEE

OR

#### CHOCOLATE FONDANT & ICE CREAM

OR

#### MALVA PUDDING

**R600 PER PERSON HARVEST TABLE R700 PER PERSON**