



# NEW YEARS EVE

## STARTERS

**TRADITIONAL OYSTERS** R200

*6 Oysters served with black pepper, lemon & tabasco*

**OYSTERS FRIED WITH HOMEMADE ASIAN SAUCE** R250

*6 Oysters coated with ginger, coriander, chillies, soya, lemon grass & rice vinegar*

**CHICKEN AVO CAPRESE** R120

*Seared chicken discs, fresh mozzarella & tomato, creamy avocado slices & shredded basil leaves are drizzled with an incredible balsamic dressing that doubles as a marinade for the ultimate salad!*

**MERRY BERRY SALAD**  R120

*Mixed greens, red & green apples, dried cranberries, toasted almonds & parmesan shavings*

**PASTA ROSES**  R120

*Freshly homemade pasta rolled with spinach & mozzarella, served in béchamel nutmeg sauce with a touch of tomato*

**FILLET CARPACCIO** R150

*Raw thinly sliced fillet served with rocket topped with chopped celery & capers with parmesan shavings with balsamic reduction*





## MAINS

### POULTRY

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- DUCK CONFIT** R320  
*Duck leg cooked in its own fat served with a choose of side & baby potatoes simmered in duck fat*
- HALF BABY CHICKEN** R200  
*Sous vide, & then grilled to perfection with a delicious lemon & herb sauce*

### FROM THE OCEAN

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- KINGKLIP** R300  
*Served with butter, mustard, capers & a white wine sauce and a choice of side*
- PRAWNS** R450  
*8 King prawns served in a garlic butter, parsley, dill & caper sauce & a choice of side*
- GRILLED CALAMARI SKEWERS** R250  
*Sautéed in a delicious lemon & herb butter sauce with a touch of dill, served with a rustic Mediterranean salad*
- SALMON** R350  
*300g Salmon seared in an Asian sauce*

### VEGETERIAN

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- BASIL PESTO FUSILLI** R150  
*Gluten free pasta, tossed with garlic, basil pesto & roasted cherry tomatoes*
- CREAMY PORCINI MUSHROOM PASTA** R150  
*Penne tossed with porcini mushrooms & pepper in a creamy sauce*
- VEGETERIAN PIZZA** R150  
*Mushrooms, peppers, garlic, olives, rocket & red onion*



## FROM THE GRILL

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**BARBEQUE RIBS** R350

*500g grilled pork ribs, basted in barbeque sauce & served with a choice of side*

**PORK NECK CHOPS** R220

*Balsamic & mustard glazed served with a choice of side*

**MADAGASCAN PEPPER FILLET** R280

*Classic steak au poivre adjusted with Madagascan green pepper corns is a simple Village Table conversion of seared fillet steak with creamy pepper corn sauce served with a choice of side*

**TOMAHAWK STEAK & MARROW BONE** R490

*750g-850g steak on the bone grilled to perfection, topped with Chimichurri sauce & marrow bone served with a choice of side*

**MARINATED LAMB LOIN RACK** R350

*Marinated in rosemary, paprika olive oil & basil yoghurt puree*

## KIDDIES

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**ONLY FOR KIDS 12 YEARS & UNDER**

**ALL KIDDIES MEALS COME WITH A 300ML COKE, FANTA, SPRITE OR CREAM SODA**

**KIDDIES MAC & CHEESE** R100

**KIDDIES RIBS & CHIPS** R150

**KIDDIES CHICKEN STRIPS & CHIPS** R120

**KIDDIES MARGHERITA** R100

**KIDDIES FISH FINGER & CHIPS** R100



## DESSERTS

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<b>MERRY BERRY PANNA COTTA</b>	<b>R100</b>
<i>A duo of mixed berries and vanilla topped with fresh cream &amp; mint</i>	
<b>BAKED SALTED CHEESE CAKE</b>	<b>R100</b>
<i>Decadent thick cream cheese &amp; double cream, baked to perfection on a traditional golden oat biscuit base, topped with silky salted caramel, cream &amp; caramel popcorn</i>	
<b>FUDGE PICASSO</b>	<b>R100</b>
<i>White chocolate mousse, loaded with chunks of homemade fudge, coated with white chocolate ganache &amp; painted with strokes of dark chocolate</i>	
<b>CHOCOLATE FONDANT WITH ICE CREAM</b>	<b>R100</b>
<b>CHOCOLATE BROWNIES WITH ICE CREAM</b>	<b>R100</b>

## CHOICE OF SIDE

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**ALL MAINS COME WITH ONE CHOICE OF SIDE**

**CHIPS**

**SPICY RICE**

**RATATOUILLE**

**BASMATI RICE WITH LEMON & ORANGE ZEST**

**BABY POTATOES SAUTEED IN GARLIC & PASLEY BUTTER**