



## VILLAGE TABLE

EST. 2016  
UMHLANGA SOUTH AFRICA

### STARTERS

#### MEDITERRANEAN OCTOPUS SALAD

Octopus tossed with chilli, onion, olives, garlic, parsley & Olive oil

OR

#### FILLET CARACCIO

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

Served with polenta, peas & red wine jus

OR

#### RIB-EYE CHIMICHURRI

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

OR

#### ROCKET & PESTO FUSILLI

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

OR

#### GRILLED PRAWNS

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

OR

#### KINGKLIP

Served with caper butter & creamy white wine sauce

### DESSERT

#### MIXED BERRIES & VANILLA PANNA COTTA

OR

#### CHOCOLATE FONDANT & ICE CREAM

OR

#### MALVA PUDDING

**R600 PER PERSON**

**HARVEST TABLE R700 PER PERSON**