



VALENTINES DAY

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

CHICKEN LIVERS R100

Plain or Spicy. Served with crispy French baquette

CRISPY SQUID HEADS R100

Deep-fried squids served with sweet chilli sauce



MAINS

POULTRY

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

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

LANGOSTINES SQ
Grilled to perfection with garlic, chilli & coriander & served with a choice of starch

VEGETERIAN

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

BARBEQUE RIBS R350

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

PORK NECK CHOPS R260

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

RIB-EYE CHIMICHURRI R250

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

KIDDIES

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

MERRY BERRY PANNA COTTA	R100
<i>A duo of mixed berries and vanilla topped with fresh cream & mint</i>	
BAKED SALTED CHEESE CAKE	R100
<i>Decadent thick cream cheese & double cream, baked to perfection on a traditional golden oat biscuit base, topped with silky salted caramel, cream & caramel popcorn</i>	
MALVA PUDDING & CUSTARD	R100
CHOCOLATE FONDANT WITH ICE CREAM	R100
CHOCOLATE BROWNIES WITH ICE CREAM	R100

CHOICE OF SIDE

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