

Valentines Dinner 2025

R 950 per person

A glass of bubbles on arrival

For the Table

House Burrata & Bread Board
A selection of house breads, fresh burrata & butters

Starter

Beef Fillet Carpaccio
Wild rocket, capers, parmesan, roasted garlic aioli

or

Oysters Au Natural
Three | shucked & served with lemon

or

Salt & pepper calamari Grilled or fried

Main

Deboned Chicken
Peri-peri or lemon & herb

or

Beef Fillet

250g Served with a sauce of your choice

or

Grilled Prawns

White wine, lemon, garlic, paprika

All served with a side of your choice

Dessert

Crème Brûlée

Caramelised sugar, seasonal berries, mini meringues

or

Sticky Toffee Pudding

Dates, toffee sauce, nut brittle, vanilla bean ice cream

A service fee of 12.5% will be added to all bills.