

VALENTINE'S DAY MENU 2024

R1650 PER COUPLE

Welcome Drinks

WGB Cocktail – Whitley's Gin & Watermelon Red Bull

Choice of a bottle of wine

Neil Ellis Wild Coast Sauvignon Blanc

Neil Ellis Wild Flower Rose

Neil Ellis Wild Cabernet/Merlot

Robertson's Non-Alcoholic

Starters to Share

Choice of one below

Mixed Platter

2 Beef skewers, 2 Chicken skewers, 2 Tempura Prawn, 2 Fish Skewers

Antipasto Platter

2 Haloumi Chips, 2 Corn fritters, 2 Samosa's, 2 Spring rolls
(Vegan Salad available on Request)

Main Course

Chicken Thigh Skewers

Wrapped with Bacon, Harissa sauce, Spicy Bean Rice and Vegetable Medley

Crusted Beef Fillet

Mash, Vegetable Medley and Red Wine Jus

Grilled Lamb Chops

Honey & soy glazed Chops, Egg Noodles, Bell peppers, Bok choy & Mint Yoghurt

Seafood Platter for 1

Line Fish, 4 Queen Prawns, Grilled Calamari, Spicy Bean Rice & Lemon Butter Sauce

Risotto Fungi

Wild Mushroom with Peas and Tender stem Broccoli. (Vegan & Vegetarian)

Dessert Platter to Share

Crème Brûlée Tarts, Cheese Cake Squares & Fruit skewers

BOOKINGS ARE ESSENTIAL - 50% DEPOSIT REQUIRED – NO WALK INS

EXCLUDES 10% SERVICE CHARGE

NO A LA CARTE MENU AVAILABLE FROM 17H30 – KITCHEN CLOSING 10H30