

FESTIVE MENU 1 ~ R325_{p/p}

STARTERS

Chicken Livers

Sautéed in cream and sherry, or peri-peri. Served with croûtes.

or Italian Tomato Soup V Served with Parmesan croûtes.

or **Large Black Mushroom (V** Grilled with your choice of spinach and feta, or tomato, feta and onion.

or Mussel Pot

Mussels in a creamy garlic and white wine reduction.

MAINS

200g Class-A Rump or Sirloin | Served with a side of choice.

or Parmesan Chicken Breasts

Crumbed chicken breasts pan-fried with Parmesan, served on mashed potatoes with your choice of mushroom, cheese or creamy mustard sauce.

or **Hake** | Grilled in lemon or garlic butter sauce, or fried and served with tartare sauce.

or Roasted Veg Stack V

Oven-roasted seasonal veg stacked with grilled halloumi, tomato confit and balsamic glaze.

DESSERTS

Ice Cream & Chocolate Sauce
or Hussar Grill Ice Cream Dessert or Malva Pudding

All festive menus are served with complimentary potato crisps and marinated olives



FESTIVE MENU 2 ~ R365_{p/p}

STARTERS

Italian Tomato Soup Served with Parmesan croûtes.

or Beef Trinchado

Tender beef strips in our spicy trinchado sauce, topped with onion rings and croûtes.

or Large Black Mushroom V

Grilled with your choice of spinach and feta, or tomato, feta and onion.

or Garlic Snails

Sautéed in garlic butter or creamy white wine and garlic sauce.

MAINS

200g Class-A Rump or Sirloin | Served with a side of choice.

or 300g Pork Belly | Served with a side of choice.

or **Chicken Stack** | Grilled chicken breasts stacked with oven-roasted seasonal veg, topped with tomato confit.

or **Calamari** | Tender tubes and heads, flash-fried or grilled with chilli, garlic and parsley.

or Roasted Veg Stack V

Oven-roasted seasonal veg stacked with grilled halloumi, tomato confit and balsamic glaze.

DESSERTS

Baked Cheesecake or Crème Brûlée or Malva Pudding

All festive menus are served with complimentary potato crisps and marinated olives



FESTIVE MENU 3 ~ R460_{p/p}

STARTERS

Italian Tomato Soup V Served with Parmesan croûtes.

or **Prawn & Avo Cocktail** (seasonal)
Sweet prawns, Marie Rose sauce and baby greens.

or Cured Springbok Loin Carpaccio

Paper-thin slices with balsamic, olive oil and Parmesan.

Caprese Salad V

Buffalo mozzarella, tomato and fresh basil with olive oil, pesto and balsamic glaze.

MAINS

Kingklip

Grilled and topped with lemon or garlic butter.

Served with a side of your choice.

or 300g Class-A Rump or Sirloin | Served with a side of choice.

or **Slow-roasted Lamb Shank** | Served on a bed of mashed potatoes.

or 400g Pork Loin Ribs | Served with a side of choice.

or Mushroom Tortellini 🕚

Mushroom-filled tortellini in creamy Parmesan sauce with rosemary truffle oil.

DESSERTS

Malva Pudding or Crème Brûlée or Death by Chocolate

All festive menus are served with complimentary potato crisps and marinated olives