



Restaurant Week Menu 1 – 30 April 202
3 Course @ R325

Starters

Falafel Plate with Hummus, Tzatziki and chopped salad & Turkish bread

Or

Grilled Halloumi with Turkish fig compote (V)

Or

Sauteed Patagonia calamari with olives, tomato and spring onion served with Turkish Bread

Mains

Grilled Baby Kingklip, Pearl couscous, lemon, olive and sesame salsa

Or

Braised Lamb ribs with garlic mashed potatoes and roasted vegetables

Or

Sweet 'n Sticky Roasted Half Chicken with fried baby potatoes

Or

Vegetable Gnocchi with assorted vegetables

Dessert

Molten Chocolate bombs with home-made orange ice cream

Or

Baked Lime Cheesecake with mixed berry coulis

Or

Turkish Coffee Crème Brulée with date shortbread