

Starters

Crumbed Mushrooms SQ

Crumbed Mushrooms, Tossed in Celery Salt & Dried Garlic Flakes, Topped with a Creamy Cheese Sauce

Garlic & Cheese Roll R42

Butter, Garlic & Mature Cheddar stuffed Bread Roll, Gratinated under the Grill

Halloumi Cheese R85

Pan Roast **or** Deep-Fried Haloumi Batons, Stacked & Garnished with Basil Pesto, Olive Tapenade, Fresh Lemon & a Drizzle of Balsamic Glaze

Escargots R89

7 Snails, Sautéed in Garlic Butter & Parsley, Smothered in Creamy Parmesan Reduction, Served with Homemade Bread

Jalapeno Poppers R78

Jalapenos stuffed with a Blend of Cheddar, Cream Cheese and Garlic Served with a Sweet Chilli Cheese Sauce

Gabbata Hot Wings R65

Lightly battered Chicken Wings fried until Golden Served with a Zesty Peri-Peri Sauce

Spicy Chicken Livers R69

Portuguese Style Chicken Livers, Pan Roast & Served with Speciality Bread

Crispy Calamari R84

Crispy Calamari Rings, Drizzled in a Creamy Lemon & Garlic Mayonnaise, Served with Fresh Lemon Wedges

Creamy Garlic Mussels R85

Half shell Mussels, Sautéed with Onions & Garlic, Finished with a touch of White Wine & a Creamy Parmesan Reduction, Served with Speciality Bread.

Panko Prawns R85

Cocktail Prawns Crumbed with Japanese Breadcrumbs, fried until Golden Served with a Sweet Chilli Mayonnaise and Lemon Wedges

***Please note a 10% waiters tip will be added to tables of 8 or more