



CULINARY EXPERIENCE

TWO COURSE – R325 PER PERSON

THREE COURSE – R395 PER PERSON

STARTERS

AUBERGINE ARTISTRY (V)

Slices of Aubergine & Avo, transformed into a culinary masterpiece, offering a symphony of flavours.

CHICKEN LIVERS

Delicately prepared peri-peri Chicken Livers, artfully seasoned and served with toasted Ciabatta bread.

CALAMARI STARTER

Grilled or fried Calamari with lemon and herb or peri-peri sauce.

MAINS

FLAME GRILLED BABY CHICKEN

Succulent baby chicken served Lemon and Herb or Peri-Peri and a side of your choice.

FILLET 250G

Served with a Café de Paris Butter, a sauce, and side of your choice.

KINGKLIP

Grilled Kingklip served with lemon and herb or peri-peri sauce, and a side of your choice.

RUMP 300G

Served with a Café de Paris Butter, a sauce, and side of your choice.

**BUTCHER
& WINE**
GRILL | SUSHI | BAR



CAMEMBERT BURGER (BEEF/CHICKEN)

Bacon, camembert cheese, and balsamic onions, served with a side of your choice.

BUNLESS SHROOM BURGER (V)

Mushrooms with falafel patty topped with fresh tomato, rocket, avo and feta, served with a side of your choice.

SIDES

Salad

Chips

Sweet Potato Chips

Wedges

Med Veg

DESSERTS

CHOCOLATE BROWNIE

Chocolate brownie served with a scoop of vanilla ice cream and chocolate sauce.

PEPPERMINT CRISP TART

MALVA PUDDING

Traditional Malva Pudding served with hot custard and vanilla ice cream.

**BUTCHER
& WINE**

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