



LUNCH MENU

Enjoy any 2 Courses for R199p/p or 3 Courses for R249p/p
Monday - Friday, 11am - 4pm

STARTERS

Springbok Carpaccio

Thinly sliced springbok, topped with fresh rocket, red onions, chilli, extra virgin olive oil, balsamic reduction and shaved Parmesan cheese.

Chicken Livers

Sautéed in a peri-peri Neapolitan sauce with red onions and served with garlic bruschetta.

Deep-Fried Ravioli

Delicious spinach and ricotta-filled pasta pockets, dipped in a Parmesan crumb, fried and served on spicy tomato arrabbiata sauce.

OR Minestrone Soup

A hearty, traditional Italian vegetable soup made with seasonal vegetables, tender beans, pasta, and aromatic herbs simmered in a savoury vegetable broth.

MAINS

Served with your side of choice

Parmesan-crusted Chicken Breasts

Chicken breasts coated in breadcrumbs, mixed herbs and Parmesan, pan-fried until golden brown. Crispy on the outside, juicy on the inside.

200g Sirloin

28-Day aged sirloin steak rubbed in extra virgin olive oil, Maldon salt and cracked black pepper.

OR Fried Calamari

Grilled Cajun-style or flash-fried calamari tubes and heads. Served with tartare sauce.

~ Pastas ~

Mushroom Alfredo Pappardelle

Pappardelle pasta tossed in a rich, creamy Alfredo sauce with sautéed brown and Portabellini mushrooms, drizzled with rosemary-infused truffle oil.

OR Spaghetti Bolognese ~ Pork and beef bolognese in a Neapolitan sauce.

~ Pizzas ~

Al Capone

Roasted tikka chicken strips, red onions, sweet Italian cherry tomatoes, gherkins and chillies.

OR Capri

Oven-roasted vegetables, Danish feta, dressed with wild rocket, fresh basil and balsamic vinegar.

DESSERTS

Crème Brûlée, Limoncello Cheesecake or Warm Chocolate Pudding