

MENU

R 450 PP

CANAPÉ

CRUSTY BREAD SERVED WITH WHIPPED
FETTA & GARLIC HERB ROASTED
OLIVES

*Olives Roasted with Garlic, Lemon,
Thyme, Dried Oregano & Chili is Served
on top of Honey Whipped Feta*

STARTER

PRAWN AND LIME SPRING ROLL WITH CHILI
MAYO

*Vermicelli Noodles, Prawn, Ginger, Coriander, Snow Peas, Onions & Lime is
Combined and Wrapped in Spring Roll Wrappers, Deep Fried & Served with
Home Made Chili Mayo*

MAIN COURSE

De – Boned Leg of Lamb, Served with Tzatziki
and Lemon Potatoes

*De – Boned Leg of Lamb is Marinated in Lemon Juice, Olive Oil, Balsamic
Vinegar & Dried Oregano, Chargrilled & Served with Tzatziki Sauce & Lemon
Potatoes*

DESSERT

Baklava

*Layers of Phyllo are Brushed with Melted Butter and Topped with Crushed
Pistachio, Wall & Hazel Nuts, Drizzled with Sugar Syrup & Baked till Golden
Brown*

