

Welcome

We trust your experience with us will be one of uncompromising quality that leaves you with great memories long after our paths have gone their separate ways.

It is our pleasure having you here with us today.

Attitude is Everything

Set menus Available for parties 10 or more and Buffets for 40 or more

RULES OF THE HOUSE

We are licensed but do allow you to BYO @ R35 per 750 ml

Gratuity of 10% will be charged for superb service for 6 or more persons.

Allocation of 1 waiter per 20 guests and 1 Bartender per 50 guests

A 500 deposit secures your function date.

Payment for your function food in full by eft on the date of the function

Please select only one menu for your party

Set menus Available for parties 10 or more and Buffets for 40 or more

Menus and Prices are subject to changes based on ingredients availability.

We guarantee the quality of our ingredients and our management.

Background music until 10 pm

Dancing is permitted and encouraged until 1 am

Cash Bar facilities are available until 1 am

Closing time is 2 am

Exclusive use for your group is possible

There is a venue hire for certain of our facilities of R1000.

But we expect you to buy all your food and beverage from us, excluding cakes.

A no show charge of R 75 will be charged on confirmed bookings to cover the cost of overheads.

There are no separate bills. However, calculator services are available for your use.

Visa, Master Card, Diners and American Express are accepted.

THREE COURSE

Set Menu A

Please choose one item from each course on arrival

Starters

Greek Village Salad

Crumbed mushrooms , smoked paprika mayo

Garlic and herb foccacia

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Main Course

Grilled Super Sirloin ,Mad Sauce

Crispy Eisbein with Crushed potato and sauerkraut

Fresh Linefish with shrimp and mushroom sauce

Potato wedges

Fresh seasonal vegetables

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Dessert

Traditional Malva pudding and Ice cream

Pecan Nut Sundae

Specialty coffee

R220 pp

SET MENU

Please choose one item from each course on arrival

Starters

Almond Crusted Camembert with Fig Preserve

Bacon & Dill Stuffed Mushrooms & Tartar Sauce

Prince Prawns Poached in Garlic Sauce

Main Course

Braised Lamb Shank with mint jelly

Grilled Rump Steak with pepper sauce

Cajun Grilled Line fish topped with a Lemon Vanilla Cream

Potato Wedges

Today's fresh vegetable selection

Dessert

Crème Brulee

Speciality Coffee or Don Pedro

Chocolate Brownies and Ice Cream

R 240 pp

SET MENU C

Please choose one item from each course on arrival

Starters

Giant garlic snails

Almond crusted camembert with fig preserve

Bacon and dill stuffed mushrooms, tartar sauce

Main Course

Grilled Kingklip fillet, Meuniere

Special Reserve "21" Fillet

[Topped with a Our Famous Herb Butter]

BBQ Pork Spare Ribs

Potato Wedges

Fresh Seasonal Vegetables

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Dessert

Chocolate Mousse

Iris Famous Cheesecake

Fresh Berries Pavlova

R 260 pp

BUFFET MENU

Buffets available for parties of 40 or more

Please select 6 finger snacks to be served as a table starter

Fried Calamari, Spring rolls, Chicken satay, Line fish Goujons, Italian kebabs
Frikkadels, Beef satay, Cocktail Beef Samosas, Cheese balls, Skilpadjies
Cocktail chipolatas, Chicken parcels, Smoked Salmon en croute, Garlic pita bread

Self-service Main Course Buffet selection

A choice of three

Apricot Glazed Gammon
Our Famous Pork Spare Ribs
Roast leg of Pork, Apple sauce

Slow Simmered Beef Tomato Bredie
Grilled Fillet Medallions in Mushroom Sauce
Rare Roast Beef, Yorkshire pudding & Horseradish

Orange & Rosemary Chicken
Crispy Roast Duck with Plum sauce
Chicken fillets in Whole baby Mushrooms
Tender Butter chicken curry with all the Trimmings

Line fish fillets with cheese and mushroom sauce
Kingklip Goujons with White Wine & Leeks sauce
Crusted Calamari fingers with tartar sauce

Roast Leg of Karoo Lamb, Gravy & Mint jelly
Sliced Lamb Shank in red wine demi-glace
Savoury Rice & Roast Potatoes
Fresh Seasonal Vegetables

Dessert

Cheese board crackers and pickles
Malva pudding and Vanilla Custard
Pancakes with Berry Coulis & Cream Chantilly
Ice Cream & Hot Choc sauce

Extra main course add R25

R 200

SNACK MENU

Platters

Snack Platter Containing 60 units, 6 Varieties x 10 Items	390
Mini Pie Platter - Chicken, Beef, Sausage Rolls, Frikkadels and Chipolatas	390
Sandwich Platters 60 Triangles with Our Choice of Filling	350
Assorted Cheeses with Crackers, Pickles and Preserves	40 pp
Chocolate Fountain with Nougat, Fruit and Marshmallows	40 pp

All Platters are designed for Ten People

This menu can be ordered for collection R15 deposit on trays

We suggest as a meal you select 15 items per person, both hot and cold

They can be served buffet style, on the table as a starter.

Or by waiters serving the snacks on trays amongst the guests.

Cocktail Party Snack List

Hot Stuff

Chicken and Apricot Kebabs	Crumbed Bacon Stuffed Mushrooms
Vegetable Spring Rolls with Sweet Chilli	Sesame Chicken Strips Chilli Soya Dip
Cocktail Samosas	Chicken Satay with Peanut Dip
Chippolata Sausages with Mustard Mayo	Bacon Wrapped Cherries
Mini Quiche Lorraine (Ham & Mushroom)	Cocktail Cheese Balls
Cocktail Sausage Rolls Spicy Tomato Relish	Sweet and Sour Winglets
Egg Halves Filled With Shrimp Cocktail	Crumbed Calamari Steak Fingers
Pastry Cases Filled with Creamed Mushrooms	Line Fish Goujons, Tartar Sauce
Stuffed Peppadews	Grilled Sweet Chilli Chicken Drumettes
Scampi Prawns with Tartar Sauce	Cheesy Jalapeno Poppers
Chicken Strips Crumbed In Nuts with Chilli Dip	Prawn Spring Rolls
Mini Pizza	Bbq Chicken Drumstix

Served Cold

Mussels on Crostini with Mexican Salsa	Carpaccio En Croute with Pesto
Rolled Tortillas Filled With Gypsy Ham and Pesto	Fresh Cocktail Oysters
Nachos	Bacon & Cheese Bites
Crudit� with Tzatziki	Spinach and Feta Quiche
Shrimp on Spiced Mayo Crackers	Lamb Loin Kebabs Mint Jelly
Liver Pate on Crackers with Capers	Bread Sticks Wrapped In Parma Ham
Stuffed Egg Halves with Capers	Crumbed Camembert Cheese, Redcurrant Jelly
Salami Cones with Olives	Ham & Asparagus Rolls
Rolled Roast Beef 'n Gherkin	Rolled Roast Beef with Creamed Horseradish
Smoked Salmon with Fresh Dill & Capers	Sandwich Triangles

Sweet Side

Mini Milk Tarts	Lemon Meringue Pie	Cream Cheese & Berry Tartlets
Pecan Nut Tart	Black Cherry Pie	Cheese Straws
Danish pastry	Mini Cheese Cake	Tomato Jam Tart
Blueberry Pie	Chocolate Mousse Tartlet	Chocolate coated Straw berries
Cherry Pie	Almond Roca	
Nougat wheels		
Fresh Fruit Kebabs		

BREAKFAST BUFFET MENU

Continental Style

Please help yourself to a selection of

Fresh Fruit Juice selection
Coffee & Tea Station

Fresh Fruit Platter, stewed fruit
Muesli, Yoghurt selection, Nuts and Honey,
Cheese Board with Crackers, Pickles & Preserves
Charcuterie Platter
Smoked Salmon and leek julienne

Crepes with Berries and Cream
Flapjacks with Maple syrup, Muffins,
Danish Pastries, Toast & Croissants
With Marmalade & Preserves

R 125

or

Full English Style

Eggs, Bacon, Sausage, Savoury Mince,
Tomato, Sauté Potato, Fried Onions,
Mushrooms, French toast,
Breakfast steak, Baked beans
Toast, Croissants, Butter & Preserves
Fresh Fruit, Yoghurt and Juice
Coffee/Tea

R125

Continental & Full English together

R 175

CHRISTMAS DAY BUFFET MENU

2 SITTINGS AT 11.30AM AND 2.15 PM

Please help yourself from the following selection

Smoked Salmon, Crudités, Prawn Cocktail, Chicken Caesar Salad, Mediterranean Salad, Crumbed Mushrooms, Potato Salad, Chilled Tomato soup, spring rolls, fried calamari, line fish goujons

Roast Turkey Breast, Sage and Onion Stuffing and Cranberry

Roast Leg of Lamb, Mint Jelly

Apricot Glazed Gammon

Roasted potatoes

Creamed Spinach

Fresh summer style stir fry

Traditional Christmas pudding and Brandy Sauce

Ice Cream scoops with toppings, Cheeseboard

Flavoured Pancakes & Lots of Chocolate

R360 per adult 12 and over .R60 per child 2-11

Gratuity included @ R30 pp