



Set Menu

Menu substitutions are not allowed
Maximum of 10 guests.

Entumbane Menu

Select from 2 courses for R239 or 3 courses for R299 per person

Starters (Your Choice)

Samoosa platter (v) Trio

Deep fried pastry with a savoury filling of cheese and corn, mild beef mince or spicy chicken.

Springbok Carpaccio

Thinly sliced cured Springbok loin served with avocado, caper & celery salsa, parmesan shavings, pickled mushrooms and micro herbs.

Seared Calamari

Seared calamari sautéed with olives, broccoli and garlic drizzled with lemon harissa butter.

Main Course (Your Choice)

Grill Sirloin

300gr Sirloin accompanied by hand cut chips, African spinach and nhopi dovi. Enjoy your meat either coated in rich dark basting, seasoned with dukkah salt or grilled plain to your taste.

Beef Stew Dombolo

Cubed beef braised with onion, carrot, tomato and baby marrow, served with dumplings.

Spicy North African Chicken Tagine

Chicken, braised with pearl onions, ginger, garlic, coriander and cumin seed, in a rich chicken stock, with butternut and cinnamon stick, finished with honey and fresh coriander.

Senegalese Line Fish

Fresh line fish grilled and topped with a creamy coconut, mango and bell pepper sauce infused with ground nut and ginger, topped with sliced olives, on couscous with African spinach and nhopi dovi)

Brinjal and Mushrooms Stew (V)

Slow cooked vegetable stew with aubergine, mushrooms, toasted almonds, grilled peppers and chickpeas.

Dessert (V) (Your Choice)

Amurula Ice Cream

Vanilla ice cream with a shot of Amarula and shaved chocolate.

Malva Pudding

Served in the traditional way with homemade custard or ice cream.