

The Prawnersy Set Menu 1

Starter

CREAMY CHILLI & GARLIC MUSSEL OR SHRIMP

Signature Chilli Coconut Sauce | Toasted Focaccia

SEARED SCALLOPS

Romesco Sauce | Gremolata | Salmon Roe

GRILLED OCTOPUS

Chilli & Lime Romesco | Smoked Chimichurri | Garlic Crisp | Wild Rocket Salad

BEEF SHORT ARANCINI

Pulled Beef Short Rib | Red Onion Marmalade

SPICY COGNAC CHICKEN LIVERS

Lightly Spiced & Fragrant Red Pepper Cognac Sauce | Parmesan Cheese | Toasted Focaccia

WOODLANDS MUSHROOM ARANCINI V*

Woodland Mushroom | Parma Cream | Black Garlic | Truffle Oil

RAINBOW RELOADED SUSHI ROLL

Tempura Prawn | Topped With Avo | Salmon & Tuna

Main Course

KING PRAWNS

6 King Prawns | Lemon Butter or Mozambican Sauce
Savoury Rice Or Fries

LUX SEAFOOD PLATTER FOR 1

4 King Prawns | 6 Full Shell Mussels | Line Caught Fish Fillet | Crispy Calamari | Baby Termidor Lobster
Choice of 2 Sides: Savoury Rice, Twice Cooked Fries & Side Salad



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WHOLE FIRE GRILLED BABY CHICKEN

Lemon Butter or Mozambican Peri-Peri
Savoury Rice or Fries

SEARED SALMON

Smoked Tomato Beurre Blanc | Charred Corn | Butter
Sautéed Green Beans | Saffron Tomato Concasse

BURNT ONION BEEF FILLET

Hassel Back Potato | Baby Carrot Tops | Broccolini | Red
Wine Baby Onions | Jus

GRILLED LAMB CHOPS

Crispy Chateau Potatoes | Chakalaka Relish | Jus

FIRE GRILLED TOMAHAWK 750G

Crispy Chateau Potatoes | Chimichurri

ROASTED CAULIFLOWER STEAK V*

Romesco Sauce, Crumbed Brown Mushrooms, Dill Cream
Cheese, Gremolata

TRUFFLE MUSHROOM RAVIOLI V

Sautéed Brown Mushrooms | Baby Spinach | Parmesan
Cream | Mushroom Ravioli | Truffle Oil | Basil Crisp |
Shaved Parmesan

Dessert

CHAI LATTE CRÈME BRÛLÉE

Spiced Biscotti

TIRAMISU

Coffee & Amaretto-Soaked Lady Fingers |
Topped with Mascarpone Cream | Cocoa Powder

CRUSTED BAKED CHEESECAKE

Chocolate Brownie Crusted | Berry Sorbet



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