

The Prawnersy Set Menu 3

Starter

CREAMY CHILLI GARLIC SHRIMP

Onion | Garlic | Mild Chilli | Butter | Cream | Toasted |
Focaccia | Potato Nest

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

GRILLED OCTOPUS

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

WOODLANDS MUSHROOM ARANCINI V*

Woodland Mushroom | Parma Cream | Black Garlic |
Truffle Oil

Main Course

KING PRAWNS

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

GRILLED LINE FISH

Grilled Line Fish | Lemon Butter | Savoury Rice or Garlic &
Herb Mashed Potato

WHOLE FIRE GRILLED BABY CHICKEN

Lemon Butter or Mozambican Peri-Peri
Savoury Rice or Fries



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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

ROASTED CAULIFLOWER STEAK V*

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

Dessert

CHAI LATTE CRÈME BRULÉ

Spiced Biscotti

RAS MALAI PANNA COTTA

Cardamom | Saffron | Pistachio | Rose | Hibiscus | Kaddafi

BAKED CHEESECAKE

Chocolate Brownie Crust | Berry Sorbet

