



EST. 2009

# GRAND

AFRICA *Café* & BEACH

• FUNCTION MENUS •

# GRAND MENU

*Served Platter Style*

*Granger \$*

## TABLE STARTERS

*& Salads*

Grand Club Salad

Roast Tomato & Sweet Onion Pizza

## GRAND MAIN

*Dining*

Line Fish Tagliata

Whole Grilled Chicken Lemon & Coriander

served with Hand-Cut Chips & Seasonal Vegetables

## DESSERT

*Courses*

Grand Baked Cheesecake

served with Hot Butterscotch Sauce & Ice Cream

{ Served Platter-Style R390 Per Person excluding 15% Gratuity }

# GRAND FEAST

*Served Platter Style*

*Granger &*

## TABLE STARTERS

*& Salads*

Roast Mushroom, Pecorino, Green Beans & Hazelnut Salad

Grilled Calamari & Prawn Tempura, Chimmichurri

## GRAND MAIN

*Dining*

Fillet Béarnaise

Line Fish Tagliata

served with Hand-Cut Chips & Seasonal Vegetables

## DESSERT

*Courses*

Pavlova, Red Berries & Cream

Chocolate Pots De Crème

{ Served Platter-Style R450 Per Person excluding 15% Gratuity }

# CLASSIC GRAND FEAST

*Served Platter Style*

*Granger &*

## TABLE STARTERS

*& Salads*

Grand Greek Salad

Tempura Prawns

Margherita Pizza

## GRAND MAIN

*Dining*

Veal Piccata

Mussel Coconut Broth with Line Fish

served with Hand-Cut Chips & Seasonal Vegetables

## DESSERT

*Courses*

Chocolate Pots De Crème

Grand Baked Cheesecake, served with Hot

Butterscotch Sauce & Ice Cream

{ Served Platter-Style R475 Per Person excluding 15% Gratuity }

# VERY GRAND FEAST

*Served Platter Style*

*Granger*

## TABLE STARTERS

*& Salads*

Prawn, Avocado & Papaya Salad

Gnocchi Arrabbiata

## GRAND MAIN

*Dining*

Fillet Béarnaise Mixed

Seafood Platter

served with Herbed Baby Potatoes & Seasonal Vegetables

## DESSERT

*Courses*

Pavlova, Red Berries & Cream

Chocolate Pots De Crème

{ Served Platter-Style R850 Per Person excluding 15% Gratuity }