



## SET MENU I

### Starters

#### Focaccia and Salad

Puffy focaccia bread with Italian salad for the table to share

### Main Course

#### Veal Limone

Veal sautéed in lemon butter and fresh herbs

Or

#### Chicken Schnitzel

2 Chicken breasts crumbed and pan-fried and topped with a creamy cheese sauce

Or

#### Fettuccine Vegetariana

Fresh vegetables prepared in tomato with a hint of cream

### Desserts

#### Ice-Cream & Chocolate Sauce

Homemade vanilla ice-cream with Bar One chocolate sauce

# R195.00

*Price per person (including vat)*

*Price guaranteed only when part payment is received*

*Prices subject to change without prior notice*

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## SET MENU 2

### Starters

#### Chicken Livers

Chicken livers sautéed with onions, tomato and a dash of cream prepared with or without peri-peri  
Or

#### Italian Side Salad

Green salad tossed with tomato, Rabiola cheese, spring onion and Italian dressing

### Main Course

#### Veal Limone

Veal sautéed in lemon butter and fresh herbs  
Or

#### Chicken Schnitzel

2 Chicken breasts crumbed and pan-fried and topped with a creamy cheese sauce  
Or

#### Fettuccine Vegetariana

Fresh vegetables prepared in tomato with a hint of cream

### Desserts

#### Ice-Cream & Chocolate Sauce

Homemade vanilla ice-cream with Bar One chocolate sauce  
Or

#### Chocolate Mousse

Light and fluffy chocolate mousse

**R240.00**

*Price per person (including vat)*

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## SET MENU 3

### Starters

#### Chicken Livers

Chicken livers sautéed with onions, tomato and a dash of cream prepared with or without peri-peri

Or

#### Italian Side Salad

Green salad tossed with tomato, Rabiola cheese, spring onion and Italian dressing

Or

#### Snails

Snails in garlic and fresh herb butter

### Main Course

#### Veal Marsala

Veal sautéed with herbs and spices, flambéed with imported Marsala wine

Or

#### Chicken Breasts al Greco

Chicken breasts grilled with olive oil, lemon, black pepper and oreganum, served with a Greek salad

Or

#### Calamari Grilled

Grilled Falkland calamari served with lemon butter or garlic butter

Or

#### Penne Arrabbiata

Tomato, garlic and fresh chilli

### Desserts

#### Ice-Cream & Chocolate Sauce

Homemade vanilla ice-cream with Bar One chocolate sauce

Or

#### Crème Caramel

Crème caramel topped with caramel sauce served with ice cream

Or

#### Chocolate Mousse

Light and fluffy chocolate mousse

# R225.00

*Price per person (including vat)*

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## SET MENU 4

### Starters

#### Haloumi Cheese

Pan fried goats milk cheese served with fresh lemon

Or

#### Mushrooms

Black mushrooms sautéed in butter, garlic and fresh lemon

Or

#### Crab Soup

Crab sticks blended in a cream based soup, flavoured with Parmesan cheese

### Main Course

#### Calamari Grilled

Grilled Falkland calamari served with lemon butter or garlic butter

Or

#### Chicken Schnitzel

2 Chicken breasts crumbed and pan-fried and topped with a creamy cheese sauce

Or

#### Veal Limone

Veal sautéed in lemon butter and fresh herbs

Or

#### Ps Vegetariana

Fresh vegetables prepared in tomato with a hint of cream, served with penne

### Desserts

#### Ice-Cream & Chocolate Sauce

Homemade vanilla ice-cream with Bar One chocolate sauce

Or

#### Crème Caramel

Crème caramel topped with caramel sauce served with ice cream

Or

#### Cheesecake

Velvet cheesecake topped with black cherry reduction

# R275.00

*Price per person (including vat)*

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## SET MENU 5

### Starters

#### Deep Fried Camembert

Crumbed and deep fried Camembert cheese, topped with a cranberry reduction and rocket

Or

#### Trinchado

Beef strips prepared with onion and bay leaves in a red wine sauce

Or

#### Mushrooms

Black mushrooms sautéed in butter, garlic and fresh lemon

Or

#### Grilled Calamari

Falkland calamari tubes grilled with lemon butter, served with rice

### Main Course

#### Aged Rump Steak

Aged rump steak grilled on an open flame topped with our homemade basting and served with sautéed potatoes and fresh vegetables

Or

#### Villa Prawns

6 queen prawns grilled, served with lemon butter, garlic butter or peri-peri sauce

Or

#### Chicken Schnitzel

2 Chicken breasts crumbed and pan-fried and topped with a creamy cheese sauce

Or

#### Fettuccine Vegetariana

Fresh vegetables prepared in tomato with a hint of cream

### Desserts

#### Ice-Cream & Chocolate Sauce

Homemade vanilla ice-cream with Bar One chocolate sauce

Or

#### Cheesecake

Velvet cheesecake topped with black cherry reduction

Or

#### Tiramisu

Homemade Italian cheesecake with mascarpone cheese

# R285.00

*Price per person (including vat)*

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## SET MENU 6

### Starters

#### Haloumi Cheese

Pan fried goats milk cheese served with fresh lemon

Or

#### Minestrone Soup

Freshly made tomato base, with a bouquet of fresh vegetables in season

Or

#### Blue Cheese Snails

Snails baked in the wood fired oven in cream and imported blue cheese

Or

#### Italian Salad

Green salad tossed with tomato, Rabiola cheese, spring onion and Italian dressing

Or

#### Trinchado

Beef strips pan fried in olive oil, lemon juice, black pepper and bay leaves

### Main Course

#### Aged Sirloin Steak

Aged sirloin steak grilled on an open flame and topped with our homemade basting and served with sautéed potatoes and fresh vegetables

Or

#### Oxtail

Oxtail slow cooked as a casserole with tomato, red wine and fresh vegetables

Or

#### Calamari Arrabbiata

Tender calamari flash grilled and pan-fried with tomato, chilli and garlic

Or

#### Chicken Breast Toscana

Chicken breast stuffed with fontina cheese and ham, crumbed and pan-fried, topped with a creamy artichoke sauce

Or

#### Vegetarian Platter

Prima Vera penne with roasted mozzarella and sesame seeds, sautéed mushrooms and artichoke hearts with bell pepper stuffed with a parmesan risotto

### Desserts

#### Ice Cream and Chocolate Sauce

Homemade vanilla ice cream with Bar One chocolate sauce

Or

#### Crème Caramel

Crème caramel topped with caramel sauce served with ice cream

Or

#### Chocolate Mousse

Light and fluffy chocolate mousse

Or

#### Cheese Cake

Velvet cheesecake topped with black cherry reduction

Or

#### Tiramisu

Homemade Italian cheese cake with mascarpone cheese

# R299.00

*Price per person (including vat)*

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## SET MENU 7

### Starters

#### Butternut Soup

Cream of butternut soup served with croutons

Or

#### Cherry Haloumi

Goats milk haloumi and mozzarella cheese wrapped in Phyllo pastry, drizzled with a blackberry and Marsala reduction

Or

#### Greek Salad

Green salad tossed with tomato, olives, cucumber, onion, topped with crumbled feta and a Greek dressing

Or

#### Calamari Grilled

Grilled Falkland calamari served with lemon butter or garlic butter

Or

#### Beef Carpaccio

Thinly sliced beef fillet served with Parmesan shavings, marinated mushrooms and rocket with lemon vinaigrette

### Main Course

#### Ladies Spare Ribs

Pork belly ribs marinated and grilled in our homemade BBQ honey basting served with home-made chips

Or

#### Fillet

Tender baby fillet grilled on an open flame and topped with our homemade basting and served with sautéed potatoes and fresh vegetables

Or

#### Fresh Line Fish

Fresh line fish, flown in on a daily basis, served with lemon butter or garlic butter sauce, with rice and vegetables

Or

#### Chicken Novello

Succulent half free range chicken, marinated and grilled in lemon butter sauce

Or

#### Vegetarian Platter

Prima Vera penne with roasted mozzarella and sesame seeds, sautéed mushrooms and artichoke hearts with bell pepper stuffed with parmesan risotto

### Desserts

#### Chocolate Mousse

Light and fluffy chocolate mousse

Or

#### Cheesecake

Velvet cheesecake topped with black cherry reduction

Or

#### Crème Brule

Homemade crème Brule topped with a light toffee crust

Or

#### Ice-Cream & Chocolate Sauce

Homemade vanilla ice-cream with Bar One chocolate sauce

Or

#### Cherries flambé

Cherries flambéed in imported liqueur at your table served with ice cream

# R359.00

*Price per person (including vat)*

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## SET MENU 8

### Starters

#### Asparagus Parmigiano

Fresh asparagus baked “au gratin” in a Parmesan cream sauce

Or

#### Prawn Chaninha

Prawns in a garlic and cream sauce, baked with mozzarella cheese in our wood burning oven

Or

#### Oysters

6 Traditional oysters served with fresh lemon and black pepper

Or

#### Parma Ham

Imported Parma ham, sliced and draped over fresh seasonal melon, served with Italian Marsala wine

Or

#### Mushrooms with a Twist

Black mushrooms flambéed with white wine and topped with bacon and a creamy cheese sauce

### Main Course

#### Kingklip

Grilled fresh fillet of kingklip, served with a lemon butter or garlic butter sauce, rice and vegetables

Or

#### Jalapeno Rump

Grilled rump topped with a spicy Jalapeno cream sauce

Or

#### Greek Kleftiko Lamb

Succulent lamb shank slow roasted in our traditional wood burning oven with olive oil, white wine and flavoured with rosemary

Or

#### Villa Prawns

6 Queen Prawns served with a creamy curry or Nacional sauce

Or

#### Vegetarian Platter

Prima Vera penne with roasted mozzarella and sesame seeds, sautéed mushrooms and artichoke hearts with bell pepper stuffed with a parmesan risotto

### Desserts

#### Crème Caramel

Crème caramel topped with caramel sauce served with ice cream

Or

#### Tiramisu

Homemade Italian cheesecake with mascarpone cheese

Or

#### Chocolate Mousse

Light and fluffy chocolate mousse

Or

#### Ice-Cream & Chocolate Sauce

Homemade vanilla ice-cream with Bar One chocolate sauce

#### Baklava

Crushed nuts between honeyed phyllo pastry served with ice cream

# R385.00

*Price per person (including vat)*

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