



FATHER'S DAY MENU

APPETISERS

SALMON CARPACCIO	R185
Thinly-sliced smoked salmon paired with lemon, capers, cream cheese, and strawberries.	
SOUP OF THE DAY	R110
Creamy carrot and ginger soup topped with crispy pancetta and served with garlic croutons.	
FALKLAND CALAMARI	R165
Grilled calamari tubes with mild lemon butter for a fresh and smoky taste, perfectly paired with our famous 'The Rasmus' bread.	
ESCARGOT BONE MARROW	R120
Snails paired with roasted bone marrow and home-made 'The Rasmus' bread.	
PEACH AND PANCETTA SALAD	R135
Roasted peach and crispy pancetta topped with Chevin, crunchy walnuts, mixed leaves, and pear sauce.	

MAIN COURSE

NORWEGIAN SALMON	R350
Fillet of Norwegian salmon, known for its rich flavour and beautiful orange-pink colour, accompanied by a champagne sauce.	
DEBONED CHICKEN	R250
Flame-grilled baby chicken served with your choice of peri peri or lemon herb sauce.	
PORK BELLY	R260
Slow-cooked pork, crowned with crispy crackling, served with Irish champ, sauerkraut cabbage, and red currant sauce.	
SHIMEJI FILLET	R365
300g grilled fillet on the bone, topped with a sautéed shimeji mushroom and a rich red wine mushroom sauce.	
PRIME RIB	R400
500g prime rib on the bone served with a choice of pepper or red wine sauce.	
LAMB SHANK	R350
Slow-cooked lamb shank in red wine and herbs, bursting with rich flavour, served with creamy mashed potatoes and lamb jus.	
VEGETARIAN CANNELLONI	R265
Pancakes filled with spinach, feta, and mild peppadews, baked in Napolitana sauce and sprinkled with Parmesan cheese.	

DESSERTS

MALVA PUDDING	R110
Traditional malva pudding drenched in a cream and butter sauce, served with vanilla custard.	
CHEESECAKE	R110
Decadent cream cheese and double cream, baked to perfection on a traditional oat biscuit base, and topped with silky salted caramel.	
MISSISSIPPI MUD PIE	R110
A rich chocolate brownie base topped with a thick, decadent layer of hazelnut and chocolate mousse, finished with a sprinkle of roasted nuts.	
RUM DON PEDRO	R95
Creamy vanilla ice cream delicately infused with dark rum.	