



Father's Day Lunch - 21 June

Starters

Venison Carpaccio with aioli and pickled beets

Thinly sliced venison, delicately prepared and served with a smooth aioli and tangy pickled beets, creating a refined balance of richness and acidity.

Or

Feta, beetroot and butternut salad with rocket

A vibrant combination of roasted beetroot and butternut, paired with creamy feta and fresh rocket, offering a harmonious blend of earthy, sweet, and peppery flavours.

Mains

300g Sirloin steak with triple fries, green salad and pepper or mushroom sauce

Perfectly grilled thick-cut sirloin steak served with crispy triple-cooked fries, a fresh green salad, and your choice of classic pepper or mushroom sauce.

Or

Brinjal vegetable lasagne with rich tomato sauce and parmesan

Layers of tender brinjal and seasonal vegetables baked in a rich tomato sauce, finished with parmesan for a comforting and flavourful vegetarian option.

Dessert

Malva pudding with crème anglaise & honeycomb

A traditional favourite—warm, spongy malva pudding served with velvety crème anglaise and a touch of honeycomb for added sweetness and texture.

R 500 per person
Bookings essential

reservations@thegrandhotel.co.za
079 826 1961

