

Valentines Day MENU 2019
– R375 p/p –
Includes Live Music and Flower on Arrival

Artisanal bread with extra virgin olive oil and balsamic on the table.

Choice of Starter

Delicately sliced smoked salmon with crunchy capers and avocado

Or

Beef carpaccio chilled with parmesan shavings and rocket

Or

Healthy flash fried vegetable and feta wrap

Choice of main

300g Grass or Grain fed fillet with your choice of side

OR

Crunchy Haloumi salad on a bed of fresh greens

OR

*Prawns butterflied and grilled to perfection with
garlic butter and peri-peri sauce served with your choice of side*

OR

Slow braised oxtail in red wine served with on a bed of mash potato

Desert

Cheese platter for 2

Or

*Bite size medley of malva pudding, melktert and
Amarula affogato.*

Bookings essential lg@vdcwines.com 021 873 1256