

# casalinga

RESTAURANT

## 3 Course Set Menu – Option 1

R420 per person

### *Appetizer*

#### **Mussels**

Pan tossed mussels in a white wine and garlic reduction with fresh chilli and parsley

#### **Beef Carpaccio**

Thinly sliced beef medallions, fresh farm rocket, marinated mushrooms, sliced parmesan with pickled red onion, black pepper and salt flakes and a pesto vinaigrette

#### **Caprese Salad**

Organic sliced tomato, pulled buffalo mozzarella, thyme balsamic reduction, basil pesto and farm rocket

### *Main course*

#### **Panzerotti**

Homemade pasta parcels filled with organic spinach & ricotta, gently tossed in a sage butter with fresh rocket and parmesan

#### **Chicken Cordon Bleu**

Mozzarella and Gorgonzola stuffed crumbed chicken breast covered in a herb crusted gratin, served with seasonal farm vegetables

#### **Confit pork belly**

Grilled pork belly, pan-seared seasonal winter vegetables & crispy cracking served with a brandy apple sauce

#### **Grilled Sirloin**

300g grilled sirloin steak & warm summer vegetables, served with a Madagascar sauce

#### **Line Fish of the Day**

Grilled kingklip with a lemon butter sauce. Served with seasonal farm vegetables

### *Dessert*

Note: Pax size over 30 get buffet style desserts  
Pax size under 30 choice of dessert

**Tiramisu, Plain Baked Cheese-Cake, Lemon Meringue & Pavlova  
(served buffet style)**

Tea / filter coffee