

OSCARS

CAFE

FUNCTIONS MENU

2 COURSES

R279

3 COURSES

R295

PER PERSON • MIN TABLE OF 8 PEOPLE

STARTERS

CAMEMBERT BITES

Camembert cheese crumbed, served golden with homemade sweet and spicy dip

PORTUGUESE CHICKEN LIVERS

Prepared in lemon and herb or our legendary peri-peri sauce, served with a toasted ciabatta

CAST IRON PANNED MUSSELS

Fresh Saldanha Bay mussels, prepared in a cast iron pan, with white wine, parsley, garlic and fresh cream, finished with a sprinkle of Parmesan cheese

CHICKEN TRINCHADO

A Portuguese classic dish with grilled free range chicken breast, tossed in a pan with lemon and herb or peri-peri sauce, served with a lightly toasted ciabatta

MAINS

PARMESAN AND HERB CRUSTED KABELJOU

Freshly caught Kabeljou panned with lemon butter then gratinated with a Parmesan and herb crust, set on a zesty pea puree, served with a Beurre Blanc cream sauce and creamy mash or rustic fries

FORREST MUSHROOM AND TRUFFLE FILLET (200G)

Prime cut of Midlands beef fillet, aged for twenty-one days, grilled to perfection, with a truffle scented wild mushroom and port demi glaze, served with crushed coriander and black pepper new potatoes

POLLO A LA CATALANO

Seared chicken fillet napped with a traditional Spanish sauce consisting of, spicy chorizo, sweet shallots, cherry tomatoes and a hint of white wine. Served with savoury rice or roasted vegetables.

ROASTED BUTTERNUT AND FETA CANNELLONI

Italian pasta tubes filled with wood fired roasted butternut, with a touch of rosemary and garlic, gratinated with béchamel sauce and feta

DESSERTS

CRÈME BRULÉ

LAYERED HAZELNUT CHOCOLATE MOUSSE

[BOOK NOW TO RESERVE YOUR TABLE](#)