

OSCARS

CAFE

SEASONAL

MENU

3 COURSES **R250** PER PERSON

2 COURSES R220

APPETIZERS

HALOUMI

Wedges of Haloumi dusted and flash fried until golden served with a peppadew aioli

CHICKEN TRINCHADO

Classic Mozambican styled chicken strips panned in our home made creamy peri-peri sauce

CHICKEN LIVERS

In a lemon and herb or Mozambican peri-peri sauce

FALKLANDS CALAMARI

Grilled in our lemon and herb or peri-peri sauce

MAINS

VEG PESTO LINGUINE

Julienne of vegetables panned in our homemade pesto, tossed in linguine

BRANDY PEPPERCORN FILLET

Grilled fillet topped with our classic creamy black peppercorn and brandy flambeed sauce, served with fries or seasonal vegetables

CALIFORNIAN CHICKEN

Free range chicken fillet covered in prawns with a creamy garlic, parsley and white wine sauce, served with fries or seasonal vegetables

MAHI MAHI

Dorado grilled and topped with our marinara sauce, with marinated courgette's and pickled radish, served with savoury rice or fries

DESSERTS

CRÈME BRULEE

DIDDLE DADDLE BUTTERSCOTCH PUDDING

LIME SORBET

BOOK NOW TO RESERVE YOUR TABLE