

# STARTERS



A SELECTION OF DELECTABLE TREATS TO  
PREPARE YOU FOR THE MAIN ATTRACTION



- PERI-PERI CHICKEN LIVERS** - Chicken livers sautéed with onions and tomato in our Prego sauce served in a fresh baked crispy bread roll 55
- THAI SPRING ROLLS** - 4 Delicately prepared vegetable spring rolls served with a sweet chili sauce "I F S" 40
- BEEF SAMOSAS** - 6 Fried until golden samosas served with Vini's Homemade Tomato Chutney and Garnish "I F S" 36
- SNAILS** - 6 French snails cooked in a Creamy Garlic sauce served with a oven baked crispy bread roll (Or take it Au Gratin Style with melted Mozzarella cheese on top R10 extra) 70
- AVO & SHRIMP COCKTAIL** - "Seasonal" Chilled Shrimp tossed in our Homemade cocktail dressing, served with Avocado, Grizzini Sticks and Calamata Olives 85
- PRAWN AU GRATIN** - 6 Prawns served in a creamy garlic sauce, baked with mozzarella cheese in our wood burning pizza oven served with a crispy hot roll 80
- HALOUMI IN A BLANKET** - 4 Haloumi cheese fingers grilled until golden brown wrapped in back bacon and served with chili mayo. "I F S" 85
- BOBOTIE SPRING ROLLS** - 4 Delicately prepared Traditional South African Bobotie Spring Rolls served with a sweet chili sauce "I F S" 75
- MUSSELS** - Locally sourced fresh Mussels in their shells cooked in a creamy white wine sauce, served with a fresh oven baked crispy roll 75
- NATONALE STYLE CHICKEN LIVERS** - Chicken livers prepared in a Mozambican Style Beer and cream sauce served with a oven baked crispy bread roll 65

**"I F S" - IDEAL FOR SHARING**