

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 65

THAI SPRING ROLLS - 4 Delicately prepared vegetable spring rolls served with a sweet chili sauce "1 F S" 45

BEEF SAMOSAS - 6 Fried until golden samosas served with Vini's Homemade Tomato Chutney and Garnish "1 F S" 45

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) 85

AVO & SHRIMP COCKTAIL - "Seasonal" Chilled Shrimp tossed in our Homemade cocktail dressing, served with Avocado, Grizzini Sticks and Calamata Olives 95

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 85

HALOUMI IN A BLANKET - 4 Haloumi cheese fingers grilled until golden brown wrapped in back bacon and served with chili mayo. "1 F S" 95

BOBOTIE SPRING ROLLS - Delicately prepared Traditional South African Bobotie Spring Rolls served with a sweet chili sauce "1 F S" 85

MUSSELS - Locally sourced fresh Mussels in their shells cooked in a creamy white wine sauce, served with a fresh oven baked crispy roll 95

NATONALE STYLE CHICKEN LIVERS - Chicken livers prepared in a Mozambican Style Beer and cream sauce served with a oven baked crispy bread roll 75

"1 F S" - IDEAL FOR SHARING