

SALA

BEACH HOUSE

To Start

Sala Fresh Oysters

Fresh Local Oysters

45 each

THREE COURSE DINNER MENU

595

Freshly baked Breads served with Whipped Butter.

Starters

Wild Mushroom Arancini,

Basil & Sundried Tomato Nopoli, Crumbled Feta. (V)

Bacon Wrapped Brie,

Toasted Almon, Fig Preserve, Toasted Sourdough, Marmalade & Whiskey Compote.

Crispy Panko Prawn,

Coriander & Avocado Salsa, Garlic Herb Crute.

Prosecco Mussel Pot,

Toasted Parmesan Bruschetta

(V) Vegetarian, (GF) Gluten Free

Mains

Durban Seafood Curry,

Steamed Basmati Rice, Carrot Sambals, Poppadom.

Lamb Bordelaise,

Celery Sweet Potato Puree, Red Wine Reduction, Baby Pearl Onions, Sauteed Button Mushroom. (GF)

Spinach Ravioli,

Tomato, Mozzarella, Aubergine, Basil & Tomato Relish, Parmesan Shavings, Truffle Oil. (V)

Maple & Dijon Pork Belly,

German Mustard Mash, Cider Jus, Tempura Spinach, Sauerkraut.

Deserts

Vanilla Bean Crème Brûlé,

Salted caramel Madeline.

Charred Pineapple Malva,

Mango Custard and Coconut Ice Cream.

To End

Seasonal Fruit Platter,

Selection of Seasonal Fruit (V) (serves 2) 125

Cheese & Preserves Platter,

Selection of local cheese, preserves & melba toast (serves 2) 210