



SUNDAY CONFERENCE LUNCH MENU

STARTERS

PANZANELLA SALAD

Crispy croutons, tomatoes, red onion, cucumber and peppers with a creamy mild mustard salad dressing on the side.

MAIN COURSE

CHICKEN SCHNITZEL

Tenderised and crumbed succulent chicken breast, fried until golden brown.

MASHED POTATOES

Perfectly rich and creamy mashed potatoes.

VEGETARIAN / VEGAN DISH

Pre-ordered and served from the kitchen by our waiters.

GRILLED CAULIFLOWER STEAK (V/PS/VF)

Grilled cauliflower steak with mushroom sauce and savoury couscous.

DESSERT





MONDAY CONFERENCE LUNCH MENU

STARTERS

GREEK SALAD

Peppers, cucumber, lettuce, olives and feta.

MAIN COURSE

SAVOURY MINCE

Tender mince cooked with colourful crisp vegetables.

VETKOEK

A traditional South African dough bread fried to perfection.

VEGETARIAN / VEGAN DISH

Pre-ordered and served from the kitchen by our waiters.

MEDITERRANEAN ROAST VEG PASTA (V/PS/VF)

Penne pasta with a medley of roast vegetables.

DESSERT





TUESDAY CONFERENCE LUNCH MENU

STARTERS

BROCCOLI SALAD

A tasty combination of fresh broccoli, onion and bacon tossed in a rich and creamy dressing.

MAIN COURSE

GRILLED STEAKLETS

Tender marinated steaklets grilled to perfection.

POTATO WEDGES

Oven-baked seasoned potato wedges.

VEGETARIAN / VEGAN DISH

Pre-ordered and served from the kitchen by our waiters.

VEGETABLE STIR-FRY (VF/GF/V)

Medley of vegetable strips with soy sauce and sweet chili sauce.

DESSERT





WEDNESDAY

CONFERENCE LUNCH MENU

STARTERS

CAPRESE SALAD

Sliced fresh mozzarella, tomatoes and sweet basil.

MAIN COURSE

BEEF LASAGNE

A traditional Italian lasagne made with bolognese ragu and cheese sauce.

ROASTED BROCCOLI

Broccoli florets tossed with oil, salt, pepper and garlic, then roasted until golden, crisp and tender.

VEGETARIAN / VEGAN DISH

Pre-ordered and served from the kitchen by our waiters.

VEGETABLE LASAGNE (V/PS/VF)

Vegetables layered with lasagne sheets and a trio of cheeses.

DESSERT





THURSDAY CONFERENCE LUNCH MENU

STARTERS

PANZANELLA SALAD

Crispy croutons, tomatoes, red onion, cucumber and peppers with a creamy mild mustard salad dressing on the side.

MAIN COURSE

BEEF SCHNITZEL

Tender battered beef steaklets.

RUSTIC CUT CHIPS

Deep-fried potato chips.

VEGETARIAN / VEGAN DISH

Pre-ordered and served from the kitchen by our waiters.

STUFFED BUTTERNUT (V/PS/VF)

Roast butternut stuffed with creamy spinach, topped with cheese, and baked.

DESSERT





FRIDAY CONFERENCE LUNCH MENU

STARTERS

ROASTED BUTTERNUT & BEETROOT SALAD

Sweet roasted butternut squash and earthy beetroot combined with salty pops of feta cheese, crunchy croutons and a dressing on the side.

MAIN COURSE

GRILLED HAKE

Unforgettable grilled fish fillets brushed with lemon garlic butter.

BROCCOLI GRATIN

Broccoli coated in a creamy and cheesy béchamel sauce.

VEGETARIAN / VEGAN DISH

Pre-ordered and served from the kitchen by our waiters.

MUSHROOM ALFREDO PASTA (V/PS/VF)

A creamy, rich and irresistible pasta dish where sautéed mushrooms meet a velvety home-made alfredo sauce.

DESSERT





SATURDAY CONFERENCE LUNCH MENU

STARTERS

GREEK SALAD

Peppers, cucumber, tomato, lettuce, olives and feta.

MAIN COURSE

BUILD A BURGER STATION

Succulent home-made beef patties and chicken breast fillets grilled to perfection, home-made burger buns and burger toppings of your choice.

RUSTIC CUT CHIPS

Deep-fried potato chips.

VEGETARIAN / VEGAN DISH

Pre-ordered and served from the kitchen by our waiters.

VEGETARIAN BURGER

Plant-based burger patties, home-made burger buns and burger toppings of your choice.

DESSERT