

2014/2015

# HARBOUR HOUSE

## FUNCTION MENUS

### Menu A

#### *Starters:*

##### **ROCKET AND PECORINO SALAD**

Fresh salad with Bella Rosa tomatoes, avocado and fresh herbs, tossed in a fresh wholegrain mustard vinaigrette

OR

##### **MASALA DUSTED CALAMARI**

Calamari tubes dusted with Cape spices, served with fresh rocket, spring onions and olives, anchovy and caper aioli, garnished with herb oil

#### *Mains:*

##### **LINE FISH**

Fresh line fish of the day, direct from the boats served with a seasonal vegetable garnish

OR

##### **BEEF PRIME CUT**

Grilled beef, served with pressed potatoes, mushroom mousse, cured carrots, field mushroom garnish and Bordelaise sauce

OR

##### **PRAWNS**

Pan-fried Mozambique style in garlic, chilli, lemon and bay leaves. Served with a tomato and red onion salad and a choice of summer rice or chips

#### *Desserts:*

##### **CHOCOLATE TART**

Soft, rich dark chocolate dessert served with vanilla ice cream, caramel popcorn and chocolate brownie crumbs

OR

##### **FRUIT SORBETS**

Assortment of fruit sorbets served with caramelised fruits, wild flowers and pistachio dust

\*\*\* The Chef reserves the right to exchange components due to seasonality and availability \*\*\*

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## **Menu B:**

### *Starters:*

#### **GREEK VILLAGE SALAD**

Bella Rosa tomatoes, cucumber, green peppers and red onion in an infused extra virgin olive oil. Served with marinated olives, caper berries and feta

OR

#### **MUSSELS**

Fresh West Coast Mussels, steamed in white wine, garlic, onion, garden thyme and cream, served with toasted ciabatta

OR

#### **TIAN OF PRAWN**

Tempura battered prawns, served with a tian of fresh tomato, avocado and aubergine. Garnished with herb mayonnaise

### *Mains:*

#### **LINE FISH**

Fresh line fish of the day, direct from the boats served with a seasonal vegetable garnish

OR

#### **CRAYFISH**

Succulent grilled crayfish, served with a summer rice salad and our signature roasted garlic and herb butter

OR

#### **BEEF PRIME CUT**

Grilled prime cut, served with pressed potatoes, mushroom mousse, cured carrots, field mushroom garnish and Bordelaise sauce

### *Desserts:*

#### **YOGHURT AND AMARETTO PANNA COTTA**

Panna cotta served with seasonal fruit garnish and berry coulis

OR

#### **CITRUS INFUSED LEMON TART**

Served with a white chocolate mousse ice cream, dark chocolate crumbs and macerated berries

#### **OPTIONAL ADDITION PER PERSON R 67**

#### **CAPE CHEESE BOARD**

Selected artisan cheeses, preserved fruits and relishes, served with marinated olives, Parmesan crisps, nut biscotti and grissini sticks

\*\*\* The Chef reserves the right to exchange components due to seasonality and availability \*\*\*

## Menu C:

### *Starters:*

#### **CEVICHE**

Light salad of fresh marinated line fish, prawns, calamari and mussels, dressed with a lime and coriander dressing.  
Served with Bella Rosa tomatoes, roasted peppers, cucumber and red onion

OR

#### **HOUSE SALAD**

Fresh rocket, crispy bacon, Bella Rosa tomatoes and avocado salad with Parmesan shavings, tossed in a wholegrain mustard vinaigrette and fresh herbs. Served with garlic-rubbed croutons, peas, basil-mayo and a soft poached egg

OR

#### **GNOCCHI**

Potato and Parmesan gnocchi, garnished with roasted butternut, grilled artichokes, mushrooms, roasted pine nuts, sage and a truffle Parmesan sauce

### *Mains:*

#### **LINE FISH**

Fresh line fish of the day, direct from the boats served with a seasonal vegetable garnish

OR

#### **SEAFOOD SELECTION**

Grilled crayfish, prawns, West Coast Mussels, fresh line fish and calamari. Served with a summer rice salad, with garlic aioli, basil mayo and fresh lemon

OR

#### **BEEF PRIME CUT**

Grilled prime cut, served with pressed potatoes, mushroom mousse, cured carrots, grilled mushroom garnish and Bordelaise sauce

### *Desserts:*

#### **CHOCOLATE TART**

Soft, rich dark chocolate dessert, served with vanilla ice cream, caramel popcorn and chocolate brownie crumbs

OR

#### **FRUIT SORBETS**

Assortment of fruit sorbets served with caramelised fruits, wild flowers and pistachio dust

### **OPTIONAL ADDITION PER PERSON R 67**

#### **CAPE CHEESE BOARD**

Selected artisan cheeses, preserved fruits and relishes, served with marinated olives, Parmesan crisps, nut biscotti and grissini sticks