



Set MENUS

Option 1 R350 PER PERSON

STARTER (Choose 1)

Crispy Wings

Buttermilk fried wings tossed in smoked paprika and garlic crumb, served with a creamy blue cheese dip.

Liver & Spice

Chicken livers, onions, garlic, chilli in a rich tomato sauce served with toasted ciabatta.

Snails

Creamy garlic, melted cheddar and finished with a sprinkle of smoked paprika served with toasted ciabatta.

MAIN (Choose 1)

Classic Chicken Schnitzel

Golden crumbed breast, parmesan, truffle mushroom sauce.

Bangers & Mash

Pork bangers, creamy mash and brown onion gravy.

Bolognese Spaghetti

Forking Good Signature minced beef, Napoletana and herbs.

Rustic Rooster Pizza

Garlic butter base, marinated chicken, mushrooms, spinach, feta.

DESSERT (Choose 1)

Lemon Pie

A zesty twist on a classic — smooth baked lemon filling on a biscuit base, crowned with clouds of cream and a glazed lemon slice dipped in white chocolate.

Carrot & Caramel Malva

A South African favourite reimagined — spiced carrot malva soaked in caramel sauce, topped with custard.

Apple Crumble Pie

Tender baked apples with a buttery pastry crumble topping, served warm with cream.



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Option 2

R425 PER PERSON

STARTER *(Choose 1)*

Roasted Butternut & Coconut Soup

Velvety roasted butternut blended with coconut cream and warm winter spices. Finished with toasted pumpkin seeds and herb oil. Served with toasted ciabatta.

Pork Burnt Ends

Smokey pork belly cubes, zesty labneh & salsa Verde.

Calamari & Chorizo

Grilled calamari, crispy chorizo, finished with gremolata yoghurt & tomato salsa.

MAIN *(Choose 1)*

Creamy Tuscan Chicken

Chicken breast filled with sundried tomato, spinach topped with creamy garlic sauce.

The Fisherman's Catch

Beer-battered hake, fried golden and crunchy, served with tartar sauce.
No nonsense, just damn good fish.

Butter Chicken

Tender chicken cooked in a creamy tomato aromatic curry sauce topped with onion pickle.

A Forking Good Steak

Rump 200g - juicy and flame grilled just right.

DESSERT *(Choose 1)*

Volcano Cake

A decadent molten chocolate dessert that erupts with silky richness the moment you break into it, served with ice cream – dangerously good!

Homemade Chocolate Brownie

Slow-baked, and irresistibly moist — a classic brownie with a tender crumb and molten soul, served with ice cream.

Classic Salted Caramel Churros

Golden cinnamon churros served fresh with a salted caramel dip that sticks to your fingers and your memory.



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Option 3

R525 PER PERSON

STARTER *(Choose 1)*

Creamy Potato & Bacon Soup

Silky potato soup enriched with cream, caramelised onion and crispy bacon bits. Finished with chives and cracked black pepper. Served with toasted sourdough.

Chili Garlic Prawns

Sizzling garlic prawns tossed in butter, chili flakes & white wine.

Lamb Ribs

250g sweet & sticky lamb riblets with a zesty ginger & mint dressing.

MAIN *(Choose 1)*

Surf & Turf

Grilled sirloin steak topped with garlic butter grilled prawns & rustic fries.

Beef Short Rib

Slow braised beef short rib in rich red wine sauce, creamy mashed potatoes & grilled vegetables.

Lamb It Up

Tender lamb chops served with creamy orzo and topped with chimichurri.

Calamari Crush

Tender calamari (grilled or fried), with lemon garlic aioli. Simple, addictive, and dangerously easy to finish.

DESSERT *(Choose 1)*

Salted Caramel Cheesecake

Light, creamy cheesecake infused with ribbons of salted caramel, finished with handcrafted peanut brittle shards for a sweet-salty sensation.

Red Velvet Cream Cheese Churros

Crispy red velvet churros rolled in cocoa sugar, served with a cream cheese dip.
A winter romance you probably shouldn't start.

Volcano Cake

A decadent molten chocolate dessert that erupts with silky richness the moment you break into it, served with ice cream – dangerously good!

Vegetarian options are available separately. Should a guest on a standard set menu prefer a vegetarian option, they may select a dish from the Vegetarian Options.

For tables of 15 guests or more, menu selections are limited to two starter options, 3 main course options and two dessert options to ensure efficient service

We do not charge a venue hire fee for private functions; however, a minimum spend of R350 per person applies depending on the time and format of the event.