



TRIBUTE MENU 2026

Starters

Soup of the day

R120

Venison Carpaccio

Capers, Parmesan shavings, Balsamic reduction, Rocket.

R215

(V) Meze dip Platter

Hummus, Tzatziki, Brinjal dip, Fried haloumi,
Marinated calamata olives, Spanakopita and Pita breads.

R225

Chicken Livers Peri-Peri

Creamy peri-peri sauce, yoghurt, peppadews and ciabatta.

R115

Fried Falkland Calamari

Rocket with pickled peppers, sundried tomato,
Deep fried capers and garlic mayo.

R145

(V) Jalapeno and Cheddar Cheese Arancini's (3)

Served on a bed of crispy leeks with kewpie mayo.

R120

Tribute BBQ Chicken Winglets (6)

Ranch dipping sauce and sesame seeds.

R220

Bang Bang Shrimp

Battered shrimp drizzled with Bang Bang sauce.

R170

(V) Bang Bang Cauliflower

Battered cauliflower drizzled with Bang Bang sauce.

R115

Duck Spring Rolls

Served with a burnt peach salsa and hoisin sauce.

R170

Tribute Salads

Village Greek Salad

Red Onion, Cherry Tomatoes, Cucumber, Calamata olives,
Danish feta. Finished with our homemade vinaigrette.

R135

Caprese Salad

Fresh Burrata cheese with cherry tomatoes, olive oil drizzle,
fresh basil and a balsamic glaze.

R255

Lobster Salad

Flamed grilled Lobster Tail, Kewpie mayo, Celery, Strawberries,
Red onion, Mixed lettuce and a homemade vinaigrette.

R450

Baby Spinach Waldorf Salad

Crisp red apples, grapes, raisins and roasted walnuts finished with
our homemade Waldorf Dressing.

R145

Roasted Root Vegetable Salad

Carrots, Beetroot, Butternut, Whipped Feta, Toasted Walnuts,
Fresh Herbs and a homemade citrus dressing.

R190



Tribute Dishes

Pork Ribs (500g)

Smokey BBQ basting, Crispy onions with hand cut chips.

R305

Gourmet Tribute Burger

200g Patty, White cheddar, Bacon, Smokey mayo,
Biltong powder and hand cut chips.

R280

Jamaican Jerk Chicken

Chargrilled chicken thighs, Coconut and spring onion rice,
a tropical salsa and baby corn.

R280

Confit Duck leg

Classic orange sauce, creamy parmesan black rice
and parmesan crisp.

R465

Tributes Lamb Curry

Our famous Durban style Lamb curry served with
traditional yellow rice.

R265

Chicken roulade

Chicken breast stuffed with mushroom and spinach
served with sundried tomato couscous.

R225

Lamb Shank

Served with creamy mash, Baby onions, Peas,
Butternut and rosemary sauce.

R450

Beef Short Rib

Served with creamy mash, Red wine jus and roasted veg.

R300

Pork Belly

Crispy Pork Belly, Creamy mash, Bacon jus, Sweetened
seasonal vegetables and apple puree.

R275



Tribute Meat Cuts



Tomahawk 750g

Cowboy butter and hand cut chips.

R595

Fillet 200g

Roasted potatoes, Seasonal vegetables and pepper sauce.

R350

Sirloin 300g

Flame grilled Sirloin with parmesan mash,
Sweetened seasonal vegetables, Mushroom sauce
and caramelized onion puree.

R305

Grilled Lamb Cutlet 360g

Red wine jus, Pomme anna and seasonal vegetables.

R350

Ostrich Fillet 250g

Served with a Bok Choy, caramelised onion,
coconut and sweet soy sauce

R325

Tribute Seafood

Baby Kingklip Meuniere

Lemon and Garlic butter, Deep fried capers and hand cut chips.

R405

Mediterranean Seabass

Tomato and olive salsa, Crushed baby potatoes, Roast garlic cream and basil oil.

R450

Tribute Seafood Pasta

Linguine pasta cooked with prawns, calamari, mussels and a garlic and creamy white wine sauce.

R250

Queen Prawns (6)

Served on a bed of coconut rice and your choice of either garlic cream, lemon butter, peri-peri sauce.

R420

Tribute Vegetarian Dishes

Wild Mushroom Risotto

An assortment of wild mushrooms with risotto

R235

Tribute Gnocchi

Gnocchi cooked and then lightly sautéed in a creamy Sage burnt butter sauce

R180

Arrabbiata Pasta

Penne pasta tossed in a spicy tomato sauce made from garlic, olive oil and red chili peppers.

R150

Desserts

Chocolate Fondant

Served vanilla ice cream.

R130

Proudly South African Malva Pudding

Served with warm crème anglaise and vanilla ice cream.

R180

Tributes Black Forrest

Dark chocolate mousse with a cherry compote.

R145

Red Wine Poached Pear

Served with vanilla ice cream.

R150

Classic Tiramisu

R160

Cheese Board (For one)

A selection of locally sourced cheeses, Biltong, Roasted nuts,
Preserves and crackers.

R215





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