

STARTERS

PERI · PERI CHICKEN LIVERS

Chicken Livers served in Creamy Peri Peri Sauce with dipping rolls

FOCACCIA

Thin based pizza topped with a selection of Italian Herbs, extra Virgin Olive Oil & Freshly cut Garlic

SALT & PEPPER CALAMARI

Salt & Pepper dusted Patagonia Squid fried & served with a Prego Ponzu & Aioli dipping sauce, topped with slivered Jalapeño

MAINS

CHICKEN PESTO PASTA

Tender Chicken Strips tossed in a homemade Basil Pesto, finished with crispy Bacon lardons, Rosa Tomatoes & Danish Feta (Contains Nuts)

THE SPECIALIST

300g Tender homemade Beef Patty served with caramelized Onions, Lettuce, Tomato & Baby Gherkins, topped with Cheddar & Roasted Garlic Mayonnaise

1 / 2 PERI PERI CHICKEN

Half deboned Peri Peri chicken served with Sweetcorn Purée, Mange Tout, roasted baby Carrots & fragrant Coconut Rice

DESSERT

ITALIAN TIRAMISU

Traditional Rich Mascarpone Filling Layered with Espresso-Soaked Boudoir Biscuits and Cocoa Powder

MILO CHEESECAKE

Decadent Milo rich Cheese Cake accompanied by Chocolate Mousse and Milo Dusting

ROCKETS CHOCOLATE WAFFLE

Crispy Golden Brown Waffle, topped with Chocolate Mousse, Chocolate Brownie Pieces & Oreo Crumbs, finished with Vanilla Ice Cream & Nutella

SET MENU 2

R435 P/P

STARTERS

VEGETARIAN SPRING ROLLS

Spring Rolls filled with Onions, Sweet Cabbage, Carrots & Zucchini, served with Rockets Sweet Chilli Sauce

THAI SATAY SKEWERS

Grilled Tender Chicken Skewers with Rockets Peanut Satay Dipping sauce finished with Spring Onion & Chilli shavings

MINI SEAFOOD PLATTER

Lightly Coated & Deep-Fried Calamari, Hake, Prawns & Zucchini, separately served with a Citrus Mayo

MAINS

CREAMY FILLET PASTA

Tender Fillet Strips, Mushrooms, Julienned Peppers, Pappardelle Pasta in a creamy Paprika sauce finished with Dill Pickles

ULTIMATE MAN BUN BURGER

300g Man sized Burger Patty topped with Bacon, Cheese, Avo & Beer battered Onion rings on a Toasted Bun

RED CURRIED PRAWNS

Prawns simmered in a Red Curry sauce flavored with Coconut, Lemon Grass & a hint of Paprika accompanied by fragrant Coconut Rice

DESSERT

PEPPERMINT CRISP ECLAIR

Rockets Homemade Eclair filled with a Peppermint Crisp Caramel Mousse, topped with Chocolate Biscuit Crumbs & Chopped Peppermint Crisp Pieces, finished with Cocoa Dust & Vanilla Bean Ice Cream

PARIS CREME BRULÉE

Brandy Poached Raspberry & Mascarpone Creme Brulee, Served with Vanilla Bean Ice Cream

ROCKETS CHOCOLATE WAFFLE

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DEEP FRIED GOLDEN HALLOUMI

Halloumi Fingers lightly fried & served with Rockets Sweet Chilli Sauce

PULLED PORK SLIDERS

Three Juicy Pulled Pork Sliders topped with Emmental Cheese & Spicy Tomato Jam

MAINS

ROCKETS CHICKEN ROSTI

Homemade Sweet Potato Rosti topped with Danish Feta, crisp Rockets & fresh cut Tomato wedges, accompanied with Lemon Infused Sour Cream & homemade Sweet Chilli sauce

PEPPERCORN & FETA SIRLOIN

250g Tender Cut Sirloin topped with a Creamed Green Peppercorn served on a bed of homemade Mash Potato & Wild Rocket, finished with Creamy Feta Cheese

PRAWN & CHORIZO PASTA

Mozambican Prawns & Spicy Chorizo in Penne Pasta, served with Chilli & Creamy Parmesan, accompanied with Garlic Bruschetta

DESSERT

ROCKETS CHOCOLATE WAFFLE

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MILO CHEESECAKE

Decadent Milo rich Cheese Cake accompanied by Chocolate Mousse and Milo Dusting

ITALIAN TIRAMISU

Traditional Rich Mascarpone Filling Layered with Espresso - Soaked Boudoir Biscuits and Cocoa Powder

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MAINS

BEEF & REEF

250g Tender cut Sirloin topped with Mussels in a Creamy Garlic sauce & Per Peri Grilled Prawns

1 / 2 PERI PERI CHICKEN

Half deboned Peri Peri chicken served with Sweetcorn Purée, Mange Tout, roasted baby Carrots & fragrant Coconut Rice

MUSSEL LINGUINE

Mussels, Red Pepper, Basil & Garlic in a Creamy Blue Cheese Infused Mascarpone Sauce on a Bed of Linguine

LAMB ASSIETTE

Juicy Karoo Lamb Cutlets on a Bed of Whole Grain Mustard Infused Mashed Potato, Lamb Neck Croquette & Pulled Lamb Pie Accompanied by Honey & Cumin Roasted Beets & finished with a Red Wine Jus

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