

Marco's African Place



Set Menu 1

STARTER

Chef's salad – mixed greens, cucumber, tomatoes in a delicious homemade dressing

Or

Seafood soup – hake, kingklip, calamari, and mussels in a tomato base

MAIN COURSE

Kingklip – grilled with lemon butter

Or

Vegetable platter – creamed spinach, butternut, fried mushrooms, couscous and stuffed pepper

Or

Ostrich fillet – pan grilled with mushroom or pepper corn sauce

All mains served with pap, rice & umngqusho

DESSERT

Cheese Cake with Ice Cream

Or

Fruit salad with ice cream

Set Menu 2



Marco's African Place



STARTER

Salad Ramusi – selected greens, tomatoes, onions, carrots in a delicious homemade dressing

Or

Pumpkin soup – pureed gently, spiced with a splash of cream

MAIN COURSE

Senegal chicken – chicken breast with peanut butter sauce

Or

Ostrich fillet – pan fried with green pepper corn sauce

Or

Vegetable platter – creamed spinach, butternut, fried mushrooms, couscous and stuffed pepper

All mains served with pap, rice & umngqusho

DESSERT

Brandy tart with Ice Cream

Or

Fruit Salad with Ice Cream

Set Menu 3

STARTER



Marco's African Place



Chef's Salad – mixed greens, cucumber, tomatoes in a delicious homemade dressing

Or

Seafood soup – hake, kingklip, calamari and mussels in a tomato base

MAIN COURSE

Pan African Platter – pan grilled fillet of kudu, ostrich and springbok (pan fried with green pepper corn sauce)

Or

Marco's Lamb – succulent, slowly roasted for a few hours with garlic and lemon sauce

Or

Jabula Platter – creamed spinach, butternut, fried mushrooms, couscous and stuffed pepper

All mains served with pap, rice & umngqusho

DESSERT

Cheese cake

Or

Fruit Salad with ice cream

