



FUNCTION MENUS
we look forward to hosting you



TERMS & CONDITIONS

- We reserve the right to charge a 100% deposit for reservations of 30 or more guests
- Bookings exceeding more than 40 guests might require a custom set menu at our own discretion.
- A 10% service charge will be charged on all total final bills for tables of 6 or more guests.
- No split bills allowed unless prior arrangement has been made and agreed to.
- No mixing of Menu A, B or C.
- Minimum Two Courses required on menu A & B
- If the number exceeds 40 guests, then Lamb chops & Espetadas will be prepared as medium
- If between 12 & 20 guests and depending on how busy we are then we might insist that Main Course is served sharing style to the table.
- If more than 20 guests then Main Course will be served sharing style to the table
- Vegetarian & Vegan options can be provided for
- Welcome drink selection must be uniform for the entire table
- We will charge a full cancellation fee per non arrival if the non-attendance exceeds 10%
- Table décor and a modest free-standing backdrop allowed.
- Strictly no outside furniture, tealights or confetti allowed.
- You can bring your own cake, but any takeaway boxes used for takeaway cake will be charged for.
- Halaal & Kosher meals can be catered for and outsourced with a 65% markup added on.
- Recommended Welcome Drink – Poncha – Traditional Madeiran Cocktail @ R80





FUNCTION MENU A

WELCOME DRINK - OPTIONAL EXTRA

STARTER

PETISCOS SHARING STYLE

Chicken Livers Peri Peri ~ Calamari ~ Classic Chourico ~
Rissois de Camarao ~ Boca Salad ~ Table Bread

MAINS

Escolher entre

RUMP ESPETADA

Wood grilled on a skewer with garlic, bay leaf, sea salt, olive oil and butter,
then served off the skewer

BABY CHICKEN

Marinated with subtle peri peri heat and wood grilled.

PRAWNS

Queen prawns grilled with, paprika, parsley and lemon butter.

SWORDFISH

One of the most delicious fish you can eat, pan grilled with olive oil, herbs and
finished of with a lemon butter brush, fried capers and fresh coriander.

All the above served with round cut chips, rice, salad or veg.

DESSERT

Escolher entre

VANILLA ICE CREAM & BARONE SAUCE

Served with mixed berries.

PUDIM FLAN

Traditional Portuguese baked custard dessert.

R450 P/P FOR THREE COURSES
R380 P/P FOR STARTER MAIN
R350 P/P FOR MAIN DESSERT

Please note a minimum of two courses must be taken.

Recommended Welcome Drink - Poncha - Traditional Madeiran Cocktail @ R80



FUNCTION MENU B

WELCOME DRINK - OPTIONAL EXTRA

STARTER

PETISCOS SHARING STYLE

Tuna Tataki ~ Trinchado ~ Duck Spring Rolls ~ Nacional Prawns ~
Brinjal Salad ~ Miho Frito ~ Table Bread

MAINS

Escolher entre

RIB EYE ESPETADA

Wood grilled on a skewer with garlic, bay leaf, sea salt, olive oil and butter, then served off the skewer.

BABY CHICKEN & PRAWN COMBO

Best of both worlds, peri peri marinated baby chicken with 5 queen prawns.

SEABASS

Pan grilled with olive oil, lemon, parsley and finished off with a lemon butter brush.

FAT LAMB

Thick cut lamb chops pan grilled with lemon, olive oil, garlic and rosemary

All the above served with round cut chips, rice, salad or veg.

DESSERT

Escolher entre

PASTEIS DE NATA TART

Portuguese custard tart.

TORTA DE BOLACHA

Our famous no bake dessert made with biscuit layers, mascarpone, madeira wine and crushed almond nuts.

R550 P/P FOR THREE COURSES

R460 P/P FOR STARTER MAIN

R420 P/P FOR MAIN DESSERT

Please note a minimum of two courses must be taken.

Recommended Welcome Drink - Poncha - Traditional Madeiran Cocktail @ R80



FUNCTION MENU C

WELCOME DRINK - OPTIONAL EXTRA

PLATTER STYLE SERVING

main course only

RIBEYE ESPETADA

Wood grilled on a skewer with garlic, bay leaf, sea salt, olive oil and butter, then served off the skewer.

CHICKEN ESPETADA

Deboned chicken thighs on a skewer with peri peri or lemon and herb basting.

CALAMARI & CHORIZO COMBO

Chorizo pan grilled with brandy and finished off with Calamari, lemon butter and coriander.

FAT LAMB

Thick cut lamb chops pan grilled with lemon, olive oil, garlic and rosemary.

QUEEN PRAWNS

Large Queen Prawns pan grilled with lemon butter, paprika and parsley.

SEABASS

Pan grilled with olive oil, lemon, parsley and finished off with a lemon butter brush.

SALADE DE ALFACE

Traditional Portuguese green salad with avo and Queijo Paiva goat's cheese.

All the above served with round cut chips, rice, salad and veg.

R550 P/P

Recommended Welcome Drink - Poncha - Traditional Madeiran Cocktail @ R80