

# Cargo Hold Set Menu 1

## **Chicken Wontons**

Deep-fried Chinese dumplings flavoured with sesame, ginger and spring onion, and served with sweet chilli dipping sauce.

Or

## **Chargrilled Zucchini with Roasted Cashews and Feta**

Chargrilled and marinated with Garlic, Lemon and Herbs, served cold with a Spicy Green Chilli and Rice Vinegar Dressing and garnished with Feta Cheese and Roasted Red Pepper.

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## **Prime Aged Beef Sirloin 300g**

Choice aged prime beef steak, simply seasoned with salt, pepper and olive oil, char-grilled and topped with a rich Creamy Green Peppercorn Sauce, served with a phyllo vegetable basket, French fries.

Or

## **Shrimp and Mustard Chicken**

Butter Fried Breast of Chicken sautéed with Shrimps, the best Dijon Mustard, Fresh Cream and cracked Black Pepper served onto Parmesan and Pesto Papperdelle

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## **Lemon Cheesecake**

A homemade lemon flavoured fridge cheesecake served with a berry coulis

Or

## **Assorted Sorbets**

A trio of fruit sorbet

# Cargo Hold Set Menu 2

@ R175 per person

## **Almond and Bulgar Crusted Calamari**

Tender calamari strips served with harissa and a lemon dipping mayo.

Or

## **Feta and Roasted Olive**

With tomato, cucumber, mixed greens and a rich lemon and olive oil dressing.

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## **Fresh Fillet of Fish – Simply Grilled!**

Napped with a lemon and herb butter. Served with veg and wedges.

Or

## **Chicken and Prawn Stir-fry**

Wok-fried Marinated Chicken Strips with Fresh Market Vegetables, Garlic, Ginger and Lemongrass, glazed with Mirin and Soy, tossed with Chinese Egg Noodles and Fresh Coriander.

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## **Kwa Zulu Natal Bananas**

Wrapped in spring roll pastry and deep-fried then sprinkled with cinnamon and brown sugar, served with coconut ice cream and rum syrup

Or

## **Crème Brulee**

A Cargo Classic.

# Cargo Hold Vegetarian Options

Please make available where necessary

## **Mediterranean Phyllo Parcel**

A crisp phyllo pastry wrap of sun-dried olives and tomatoes, roasted peppers, cream cheese and fresh herbs.

Or

## **Grilled Vegetable and Lentil Salad**

Marinated brinjal, baby marrow and butternut, with curried lentils, fresh mint and coriander, assorted salad leaves and crunchy poppadom garnish.

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## **Canneloni**

Pasta Rolls stuffed with Spinach and Ricotta, topped with Pomodoro Sauce and Parmesan Shavings

Or

## **Fruity Vegetable Stir Fry**

Fresh market vegetables, wok-fried with pineapple and mango, flavoured with garlic, ginger, lemongrass and soy, tossed with egg noodles, basil, coriander and bean sprouts.

# Cargo Hold Group Menu Selection

Any three courses @ R200 per person

## Starters

### **A Selection of Carpaccios**

Smoked ostrich with an Asian dressing, garnished with rocket

Or

Norwegian salmon with a Dijon and dill vinaigrette

### **Chicken Wontons**

Deep-fried Chinese dumplings flavoured with sesame, ginger and spring onion, and served with sweet chilli dipping sauce.

### **Bourbon Chicken Liver Pate**

Not for the faint hearted. A pate with a light creamy texture, flavored with Thyme, Shallots, Creamy Butter and a healthy splash of Jack Daniels, served with a Rocket and Coriander Salad and drizzled with a Bourbon and Thyme Vinaigrette

### **Shrimp Chimichanga**

A crisp Mexican tortilla filled with shrimps, dhanya, refried beans and cheese, served with a Pico di Gallo salsa and jalapeno chillies.

### **Almond and Bulgar Crusted Calamari**

Tender calamari strips served with harissa and a lemon dipping mayo.

### **Mixed Garden Green Salad**

A select mix of fresh herbs and salad leaves complimented by Parmesan shavings and an extra virgin olive oil vinaigrette.

### **Feta and Roasted Olive Salad**

With tomato, cucumber, mixed greens and a rich lemon and olive oil dressing.

### **Grilled Mediterranean Vegetable and Lentil Salad**

Marinated brinjal, courgette and lentils with fresh salad leaves, mint and coriander, complimented by a cardamom and cumin infused curry dressing

### **Smoked Salmon Trout**

With assorted leaves, rocket, cucumber, and lemon, drizzled with a light mayo salad cream.

### **Warm Bacon and Blue Cheese**

Crispy bacon, crumbled blue cheese and croutons with roasted cherry tomatoes, amongst mixed garden greens and a red wine vinaigrette.

## **Main Courses**

### **Slow Braised Lamb**

Shank of Lamb, slow cooked for 6 hours with Garlic, Red Wine and Rosemary, accompanied by Cous-Cous and Seasonal Vegetables

### **De-boned Oxtail**

Onto a Haricot bean mash with a rich brown onion tomato and red wine vegetable gravy finished with a citrus and herb gremolata.

### **Prime Aged Beef Sirloin 300g**

Choice aged prime beef steak, simply seasoned with salt, pepper and olive oil, char-grilled, served with a phyllo vegetable basket, French fries and sauce of your choice.

- Rich red wine and mushroom
- Creamy green peppercorn
- Brie, bacon and mustard

### **Smoked Rib-eye of Pork**

Roasted with cracked black peppercorns and fresh thyme, finished with a sticky brown sugar, apricot and mustard glaze and sliced onto a cider apple and onion mashed potato.

### **Shrimp and Mustard Chicken**

Butter fried breast of chicken sautéed with shrimps, the best Dijon mustard, fresh cream and cracked black pepper served onto Parmesan and parsley fettuccini.

### **Moroccan Spiced Baby Chicken**

Butterflied and marinated with Mint, Coriander, Parsley, Lemon Zest, Garlic, Ginger and Dried Red Chillies, served with a Vegetable Cous Cous and Harissa Sauce.

### **Chicken and Prawn Stir-fry**

Wok-fried marinated chicken strips with fresh market vegetables, garlic, ginger and lemongrass, glazed with mirin and soy, tossed with Chinese egg noodles and fresh coriander.

### **Fresh Fillet of Fish – Simply Grilled!**

Napped with a lemon and herb butter. Served with veg and wedges.

### **Fresh Kingclip**

Simply grilled with a lemon and herb butter. Served with veg and wedges.

### **Teriyaki Norwegian Salmon**

Served on a bed of Squid Ink Linguine with Gingered Lemon Butter Sauce

### **Butter Grilled Calamari**

Served with fried coconut coriander basmati rice and a lime and chili dipping sauce.

### **Fruity Vegetable Stir-fry**

Fresh market vegetables, wok-fried with pineapple and mango, flavoured with garlic, ginger, lemongrass and soy, tossed with egg noodles, basil, coriander and bean sprouts.

### **Canneloni**

Pasta Rolls stuffed with Spinach and Ricotta, topped with Pomodoro Sauce and Parmesan Shavings

## **Desserts**

### **Kwa-Zulu Natal Bananas**

Wrapped in spring roll pastry and deep-fried then sprinkled with cinnamon and brown sugar, served with coconut ice cream and rum syrup

### **Apple Strudel with Fresh Wipped Cream**

Hot boozy apple wrapped in our special pastry and served with Wipped Cream.

### **Lemon Cheesecake**

A homemade lemon flavoured fridge cheesecake served with a berry coulis

### **Crème Brulee**

A Cargo Classic.

### **Assorted Sorbets**

Please enquire for today flavours!