

There is a great deal of
work to be done in the
field of education, and
it is the responsibility of
the teacher to see that
the children are given
the best possible
education. The teacher
must be a good example
to the children, and
must be able to inspire
them to do their best.
The teacher must also
be able to adapt to the
needs of the children,
and must be able to
work with them in a
friendly and helpful
manner. The teacher
must be able to give
the children a good
education, and must
be able to help them
to become good
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LITTLE
SAVANNA



DINNER SET MENU

ENTREES

A Platter With A Selection Of Our Flatbreads

Garlic & Herb *V GF* DF*, Pork Belly with Jack Daniels BBQ sauce *GF* DF*,
Blue cheese honey & walnut *V GF**, Pork Belly with Jack Daniels BBQ sauce *V GF**,
Lamb shoulder, roast capsicum & sundried tomato sauce, topped with feta *GF* DF*

Fried Calamari with spring onion served with
Cape Malay chilli chutney *DF*

Panko Crumbed Goats Cheese Balls runny honey,
pistachio and balsamic onions *V*

MAINS

300g Scotch Fillet

Enhanced with our authentic steak basting with a choice of the following
sauces: Madagascan green peppercorn, Creamy mushroom, Béarnaise,
Café de Paris butter, Argentinian chimmi churri or Red wine jus *GF* DF**

Chicken Espetada

Portuguese style of skewered chicken thigh fillet with peri-peri, served with
garlic and herb butter *GF* DF**

Beef Espetada

Portuguese style of skewered meat, 250g basted sirloin, served with garlic
and herb butter and a choice of the following sauces: Madagascan green
peppercorn, Creamy mushroom, Béarnaise, Café de Paris butter, Argentinian
chimmi churri or Red wine jus *GF* DF**

The above mains are served with tobacco onions, carrot purée, seasonal
greens, balsamic tomato and a choice of chips or garlic and herb potatoes

Pork Ribs

Free farmed baby back pork ribs, flame grilled with our smokey BBQ basting
served with tobacco onions, garden salad and a choice of chips or garlic and
herb potatoes *GF* DF*

Roasted Pork

Slow roasted rolled pork, rubbed with fennel and sage, served
with creamy mashed potato, fresh rocket, romesco sauce, finished with
a red wine and pork jus, topped with a delicate, airy pork crackling *GF**

Fish Of The Day

DESSERT

Belgian Dark Chocolate Semifreddo with salted caramel and pistachio *GF*

Chateau Lemon Sorbet with caramelised oranges, biscuit crumb
and passionfruit curd *GF* DF V VE**

Housemade Chocolate Brownie served warm, with raspberry coulis
and vanilla bean ice cream *GF V*

Malva Pudding with amarula creme anglaise and vanilla bean ice cream

GF = Gluten Free Friendly / DF = Dairy Free / V = Vegetarian * Upon Request

For those that are vegan or vegetarian please inform our friendly wait staff who will be able to
advise you on your options. Whilst our chefs are very careful, please be aware that certain items
may contain traces of allergic ingredients because of the environment they are prepared in.