



Welcome

Chef and owner Sebastian has found a new home in opening his own restaurant, and it lives up to the high standard you have come to expect.

The Angus Grill, with its view of the ocean and Table Mountain, is a venue with a prime location in the heart of the Table View Beach Front. Open for lunch and dinner daily, our menu is varied. We also cater for Weddings, Birthdays, Year-end Functions and more.

Entrust your once in a lifetime celebrations to us – our reputation for delivering uncompromising quality will leave you with great memories!

Rules of the house

- *We are licensed, but allow you to b.y.o. @ R30 per 750 ml.*
- *Gratuity of 10% will be charged for superb service over 6 persons.*
- *Allocation of 1 waitron per 20 guests.*
- *Set menus available for parties of 15 or more and buffets for 50 or more.*
- *Menus and prices are subject to changes based on ingredient availability.*
- *A R1 000 deposit secures your function date.*
- *We expect you to buy all your food and beverages from us.*
- *Visa, Mastercard, Diners and American Express are accepted.*



BUFFET MENU: R180pp

A selection of 6 finger snacks served as a table starter

<i>Fried Calamari</i>	<i>Chicken satay</i>	<i>Cheese balls</i>
<i>Cine fish Goujons</i>	<i>Frikadel Parcel</i>	<i>Italian kebabs</i>
<i>Egg Halves Filled With Shrimp</i>	<i>Cocktail Mince Samosas</i>	<i>Vegetable Spring rolls</i>
	<i>Beef satay</i>	

Self-service Main Course Buffet - Select 3 options

Pork

Apricot Glazed Gammon
Our Famous Pork Spare Ribs
Roast leg of Pork, Apple sauce

Lamb

Roast Leg of Lamb, Gravy & Mint jelly
Sliced Lamb Shank in red wine demi-glace

Fish

Cine fish fillets with Cheese Mushroom sauce
Kingklip Goujon with White Wine & Ceek sauce

Beef

Slow Simmered Beef Tomato Bredie
Grilled Fillet Medallions in Mushroom Sauce
Rare Roast Beef, Yorkshire pudding

Poultry

Orange & Rosemary Chicken
Crispy Roast Duck with Plum sauce Tender
Butter chicken curry with all the Trimmings
Chicken fillets in Whole baby Mushrooms

Served with Savory Rice, Roast Potatoes and Fresh Seasonal Vegetables

Dessert Buffet

Cheese board crackers and pickles
Malva pudding and Vanilla Custard
Pancakes with Berry Coulis & Cream Chantillie
Ice Cream & Hot Choc sauce

