



LITTLE TUSCANY
boutique hotel

FUNCTION MENU'S

Please kindly select two dishes per course and two veggies that you would like to accompany your Main Course

(P)- Plated Only (V) Vegetarian

STARTERS:

Beef Carpaccio (P)

Served with Mixed Lettuce and Parmesan Cheese

Grilled Calamari Salad

served with mixed lettuce, cherry tomatoes and chopped chilli

Peri-Peri Chicken Livers

served with garlic croutons

Smoked Salmon Salad

Mixed lettuce, sliced cucumber, tomato wedges, topped with smoked salmon and mixed peppers

Traditional Greek Salad (V)

Mixed lettuce, sliced cucumber, cherry tomatoes, sliced onion and mixed peppers topped with feta cubes and olives

Curried Mussel Soup

Steamed mussels in a creamy white wine sauce

Vegetarian Phyllo Pastry Parcel (P) (V)

Mixed veggies served in a Phyllo pasty parcel drizzled with sweet Chilli sauce

Potato and Leak Soup (V)

Butternut Soup (V)

Chicken Caesar Salad

Selection of fresh lettuce, bacon, grilled chicken and shaved parmesan

48 Queens Road
Bryanston, Johannesburg
South Africa

PO Box 67955
Bryanston, 2021

Owner: David Weir-Smith
t/a Little Tuscany Boutique Hotel

(T) +27 11 706 8206
(F) +27 11 706 8205

(E) marketing@littletuscany.co.za
(W) www.littletuscany.co.za

VAT No: 4060181718



LITTLE TUSCANY
boutique hotel

Caprese Salad (V)

A trio of fresh basil pesto, sliced mozzarella cheese and juicy tomato

Prawn Cocktail (P)

In a creamy tomato sauce, served on a bed of lettuce

Salmon & Zucchini Fritter Stack (P)

A baby marrow fritter filled with cream cheese & smoked salmon
garnished with fresh Dill

Smoked Salmon Salad

With char-grilled peppers and Aubergines

Spring Rolls (V)

Served with Grilled Haloumi Cheese

Smoked Salmon Carpaccio (P)

Thinly sliced smoked salmon sprinkled with capers, drizzled
in olive oil and dressed with a horseradish sauce



LITTLE TUSCANY
boutique hotel

MAIN COURSE

Indian Seafood Curry

Shrimps, Mussels and Calamari in a spicy curry tomato base sauce

Spaghetti Puttanesca

Spaghetti served with spicey tomato based sauce

Oxtail

Oxtail casserole in a red wine reduction, served with white rice and
Fresh root vegetables

Indian Lamb Curry

Spicy Lamb Casserole accompanied by rice and seasonal
vegetables

Daily Fresh Fish

Grilled with herbs, olive oil and lemon, served with fresh vegetables
and potatoes

Chicken Supreme

Oven baked Chicken Breast topped with a mushroom sauce served
with Mashed Potatoes and mixed fresh vegetables

Beef Fillet Tower (P)

Layers of Beef Fillet cooked to your preference served with
mashed potatoes topped with a beef jus

Thai Chicken Curry

Coriander & Lemon Chicken

Grilled Chicken Breast

Stuffed with spinach pepper dewes and feta served on fresh green
beans

Gruyere Chicken

Chicken breast served in a gruyere cheese sauce served with
mixed vegetables

Asian Chicken

Sweet and sour based sauce drizzled on Mixed Chicken Pieces

Grilled Lamb Chops

Feta Cheese and Bacon Stuffed Chicken Breasts

Chicken Breasts filled with feta cheese and bacon, baked in a herbed lemon oil

Roasted Vegetables and Puff Pastry Pie (V) (P)

A delicious gourmet flavour, roasted vegetables are topped with diced tomatoes, feta cheese and puff pastry baked until golden brown

Vegetable Mousaka

Roasted seasonal vegetables layered with potatoes, Aubergines, béchamel and Napolitano sauces

House Side Dishes

Please kindly select two choices to accompany your main course:

Creamed Spinach

Julienne Carrots and Green Beans

Cauliflower or Broccoli topped with a cheese sauce

Pan Fried Vegetables: Mixed peppers, patty pans, carrots

Sweet Butternut or a sweet butternut bake

Mushrooms and Green Beans



LITTLE TUSCANY
boutique hotel

DESSERTS:

Mille Feuille

A traditional French puff pastry which is made in layers of crispy baked pastry, filled with creamed fillings

Crème Brûlée

With a fruit compote and burnt sugar

Home Baked Cheese Cake

Pecan nut pie

served with fresh cream or ice-cream

Hearty Waffles

Heart Shaped waffles drenched in a creamy caramel sauce served with vanilla ice cream

Bar One Ice Cream

Vanilla ice cream topped with a creamy bar one chocolate sauce

Berry Parfait

Layers of Sweetened Plain Yoghurt, Cranberry, Blue Berry and black berry coulis

Cream Caramel

Moulded confectioner's custard based dessert topped with Caramel Syrup

Tiramisu

Malva Pudding and Custard