

## Desserts\*

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**Crème brûlée**

19



**Tiramisu**

29

## Appetizers\*

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**Stuffed Mushrooms**



**Prawn Cocktail**

## Pasta\*

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**Spicy Rigatoni**



**Spaghetti Meatballs**

## Mains

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**Roast Rump of Lamb**



**Minute Steak**

## Main courses

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**Roast Salmon**



**Mushroom Risotto**

9

## Seafood

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**Squid**

8

## SIDES

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**Roasted Veg**



**Rustic Chips**



**Garlic Mash**

## Kalte & Warme Vorspeisen

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**Antipasti**

1

## Desserts

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**Buca Cheesecake**



**Chocolate fudge cake**

9



**Sticky Toffee Pudding**

9

## Cocktails

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**Mojito**



**Pina Colada**

## Panini

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**Buca Burger**

## Pastas

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**Spicy Chicken Rigatoni**

## Nudelaufläufe

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**Chicken Carbonara**

## Alkoholische Cocktails

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**Cosmopolitan**

## Coffee

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**Espresso**

## Premium Electro Brunch Drinks

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**Pornstar Martini**

## While You Wait

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**Pizza Breads**

## Dinners - Seafood

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**Shrimp Fra Diavolo**

## Fajitas!

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**Sirloin Steak**

9

## Uncategorized

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**Castillo Clavijo Rioja Tempranillo (Spain)**



**Kudu Plains Chenin Blanc (South Africa)**



**Pez de Rio Macabeo / Sauvignon Blanc (Spain)**



**Wandering Bear Chardonnay (USA)**



**The Spee'wah Pinot Grigio (Australia)**



**Terre del Principato Falanghina Campania IGT (Italy)**



**Journeys End Weather Station Sauvignon Blanc (South Africa)**



**Domingo Martin Albarino (Spain)**



**Chablis, Domaine des Marronniers, Bernard Legland (France)**



**Nyala Cabernet Sauvignon (South Africa)**



**Alto Bajo Merlot (Chile)**



**Roasted Red Pepper & Tomato Soup**



**Argento Selection Malbec (Argentina)**



**Ceppaiano Chianti (Italy)**



**Journeys End Huntsman Shiraz Mourvedre (South Africa)**



**Spy Valley Pinot Noir (New Zealand)**



**Chateau Viramiere St-Emilion Grand Cru (France)**



**Wandering Bear Rose (South Africa)**



**The Bulletin Zinfandel Rose (USA)**



**Tosti Pure 24 Gold Prosecco (Italy)**



**Jeio Rose (Italy)**



**Lanson Pere et Fils Champagne (France)**



**Garlic and Herb Sauteed Mushrooms**



**Chicken & Pork Rustic Pate**



**Lemon and Thyme Roasted Double Chicken Breast**



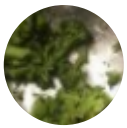
**Warm Chopped Chicken, Avocado & Feta Salad**



**Hummus, Red Pesto & Roasted Red Pepper Dip**



**Rocket and Parmesan Tomato Salad**



**Steamed Broccoli**