



Salads & Starters

Mediterranean Salad (v)

*Various Summer Leaves, Grilled Haloumi, Greek Olives, Fried Tomato, Mushrooms,
Cracked Fried Capers and Oven-Roasted Garlic
Splashed with Sun-Dried Tomato and Balsamic Oil*

R38.00

Summer Salad

*Rocket with Fresh Herbs, Button Mushrooms, filled Peppadews, Cherry Tomatoes,
Capers and Pickled Cucumbers served with Balsamic Vinaigrette*

R26.00

Smoked Trout Salad

*A selection of Watercress and Mustard Lettuce, smoked Trout Fillets, Onion Rings,
whole grain Mustard croutons, served with a lemon and Coriander Cream Cheese*

R30.00

Greek Salad

A selection of Garden Leaves with Feta & Marinated Olives

R30.00





Hot Starters

Soup of the Day (v)

*Freshly made on a daily basis. Please enquire from your Waitron.
Served with Freshly Baked Bread Rolls from the Pastry Department*

R32.00

Chicken Livers

*Infused in a Creamy Three Peppercorn Port Sauce
Set in Tomato Relish*

R34.00

Brinjal and Brown Mushroom Tower (v)

*Layers of Grilled Brinjal and Brown Mushroom, Topped with Mozzarella,
Set on a Spicy Tomato Relish*

R32.00





Main Courses

Mountain Rainbow Trout

Whole Baby Trout Grilled to Perfection, topped with a Lemon Caper Butter

R80.00

Grilled Kingklip

Simply Grilled with Olive Oil and served with Fresh Lemon

R92.00

Penne Pasta

In a rich Tomato Pesto with Olives, Peppadews, Mozzarella and Chives. Topped with Parmesan (Chili optional)

R48.00

Alfredo Pasta

In a rich Creamy Mushroom and Ham Sauce topped with Parmesan. (Chili optional)

R48.00

Alfresco Pasta

In a Garlic, Chili, Bacon, Ham, Feta and Cherry Tomato sauce drizzled with Olive Oil topped with Parmesan (Chili optional)

R48.00





Lemon & Herb Chicken Spatchcock

Baby Chicken marinated in Lemon and Coriander

R56.00

Lamb Curry with Roasted Spices and Cashew Nuts

Boneless Mutton Slowly Cooked in the Finest Spices and finished with Coconut Cream. Served with Basmati Rice, spicy poppadums and sambal

R80.00

From The Grill

Fillet	300g	R90.00
Sirloin	300g	R82.00
Lamb Cutlets	250g	R88.00

All Grills served with Seasonal Vegetables and your choice of potato wedges, Baked Potato or Savoury Rice

Sauces

Mushroom

Cheese

Garlic

Three Peppercorn

Barbeque

R15.00





Desserts

Cheese Cake of the Day

Served with a Litchi and Almond Cream

R28.00

Fruit Salad and Ice Cream

A Medley of Seasonal Fruit Accompanied by Ice Cream

R25.00

Warm Banana and Macadamia Nut pudding

Served with a chocolate sauce

R27.00

Austrian Chocolate Mousse

A Rich Dark Chocolate Mousse with Orange Liqueur and a Hint of Espresso

R38.00

Cappuccino Brulee

Accompanied by Almond Finger Biscuits and Cream

R30.00

PLEASE ASK YOUR WAITRON FOR OUR SELECTION OF HOT AND COLD
BEVERAGES

