

Dinner Menu



STARTERS

Brown mushroom and roasted cherry tomato risotto, with wild Rooibos Buchu reduction and parmesan crisp **R45**

Crumbed Brie And Parma Ham, with orange Zest Cumberland Sauce **R60**

Homemade Whiskey and Thyme chicken liver paté with fruit salsa and Melba toast **R45**

Lentil Bobotie spring rolls with homemade beetroot chutney and Balsamic Reduction **R 55**

Tomato and buffalo Mozzarella brochette on sundried tomato focaccia bread topped with Caramelized Red Onions **R45**

Smoked salmon blinis, wild rocket, with dill and horseradish sour cream **R55**

Marinated kudu carpaccio, with crisp salad and sweet potato crisps **R50**

Prawn, mussel & sweet corn chowder, infused with dill, coriander and a dash pernod **R50**

Chefs Choice Soup **R35**
Served with French bread

Caesar Salad **R60**
Crispy bacon, anchovy, cos lettuce , garlic croutons, boiled eggs, parmesan shaving & caesar Dressing

Greek Salad **R55**
Crisp lettuce, served with cherry tomatoes, olives, local feta. Humus and toasted pita breads

Salad Caprice **R55**
Sliced buffalo mozzarella, virgin olive oil & sun-dried tomato croutons and toated pine nuts

Flaked Angel Fish Salad **R60**
Flaked Angelfish and marinated apricot salad with a lemon and caper dressing

Smoked Chicken Salad Waldorf **R60**
Smoked chicken wardolf infused with a mild curry mayonnaise and drizzled with sweet basil pesto

SIDE ORDERS

Mashed potatoes, green beans, steamed basmati rice, julienne vegetables, side salad, rocket & parmesan salad, french fries **R 21 Each**

MAIN COURSE

Slow roasted rack of lamb, rosemary & dijon mustard crust, red wine Jus, with bacon & baby potato mash & pan fried beans **R115**

Char grilled herb encrusted beef fillet, green peppercorn and fig with baked potato wedges **R120**

Griddled marinated springbok sirloin steak, on julienne vegetables with a rosemary Jus and mild Biltong pap **R140**

Pan fried chicken breast Infused with lemon and thyme farce, and white wine and chive cream **R90**

Ostrich neck "Bredie" with african style couscous, and freshly chopped rosemary **R110**

Chicken & prawn curry, basmati rice and assorted Sambals & poppadom **R95**

Fish **R90**
Grilled line fish on herbed baby potatoes with lemon & dill butter

Poached paupiettes of sole, a smoked salmon & prawn mousse on a bed of greens & drizzled with a chive & lemon zest cream **R120**

Pan seared rainbow trout, with wilted rocket and grilled peppers, topped with a lemon butter **R105**



DESSERTS

Amarula Panna Cotta With Winter Berry Coulis **R40**

Roasted hazelnut brownie, dark chocolate, honeycomb Ice-cream and Khalua hot chocolate **R40**

Malva pudding, banoffie ice cream or whipped cream or vanilla pod ice cream **R40**

Grilled fruit mille feuille served with a chantilly cream and Rooibos crème Anglaise **R40**

A selection of homemade sorbets **R40**

A selection of South African cheeses, freshly baked breads, lavash with preserved figs **R55**