



## STARTERS

R80

Compressed melon, buffalo mozzarella, mint, coriander,  
toasted pine nuts, rocket leaves,  
port reduction

R85

Salmon Trout ceviche, asparagus panna cotta,  
apricot and micro herb salad

R70

Chicken liver parfait, toasted brioche,  
pickled shimeji and sautéed aubergine, pumpkin seeds

R65

Roast baby beetroot and grilled pear salad with caramelised onion, goats  
cheese, red and white quinoa, thyme and sherry vinegar dressing

R26

(each)

Freshly shucked west coast oysters,  
parsley and red onion dressing, fresh lemon



## MAINS

R130

Truffle mushroom, pea and parmesan risotto,  
toasted seed micro salad

R180

Pan fried line fish, spätzle, aubergine caviar,  
spiced avocado puree, blue cheese and mint dressing

R140

Roast chicken breast, pasta,  
homemade arrabbiata sauce, blackened corn salsa

R220

Grilled fillet of beef, parmesan gnocchi, pickled porcini puree,  
sautéed bacon, cauliflower and mushrooms,  
port and black pepper cream sauce

R175

Slow cooked pork belly pulled and crumbed,  
orange and walnut barley, red onion vinaigrette, crackling

## SIDES

R35

Hand cut chips with truffle and parmesan

R35

Steamed baby vegetables with basil pesto

R30

Sautéed aubergine and baby marrow, chickpeas, coriander, roast garlic  
and lemon dressing



## DESSERTS

R65

Chilled peach and coconut rice pudding, Crème Brûlée Espuma,  
honeycomb

R70

Warm chocolate fondant, fresh strawberry Eton mess

R100

Selection of South African cheese with bread and preserves

R55

Vanilla, chocolate and strawberry ice cream, fruit coulis,  
crunchy Valrhona pearls

R50

Chefs cake selection

Please ask your waiter for our cakes of the day



## FOR THE LITTLE ONES

R85

Free range chicken strips served with chips.

R80

Slow cooked traditional bolognese, napolitano sauce & spaghetti

R90

Macaroni pasta with cheese sauce

## SELECTION OF FARM STYLE CAKES

R50

Lemon Meringue

R50

New York Style Cheese Cake

R50

Valrhona

R50

Chocolate Cake

R50

Carrot & Walnut Cake