

A la Carte Menu

Starters

Smoked snoek and mussel aranchini

With spicy tomato ragout and a parmesan crisp

R98

Creamy corn soup

With coconut, coriander and pineapple salsa, lemon poppy seed melba topped with pan fried prawns

R110

Duck liver parfait

With mushroom dust, port jelly, green fig preserve, carrot puree, sliced baby beetroot and melba toast

R110

Gorgonzola and pear

With a dried cranberry, hazelnut and sesame granola, baby radish, sweet chilli sauce and lemon humus

R110

Butternut and goats cheese parcel

With sage and pistacio butter

R98

Glazed pork belly

With apple puree, sweet potato crisps, pistachio praline crumbs and shimiji mushrooms

R110

Main Course

Mushroom Moussaka

*With parmesan crumb,
rocket pesto and cashews*

R188

Fillet Steak

*With oxtail croquettes, thyme potato fondant, parsnip puree, rainbow baby beetroot, roasted baby
onion and oxtail jus*

R240

Springbok Loin

Served with crispy Kale, mixed mushroom barley risotto, crispy bacon and red wine jus

R240

Spicy Malvani chicken curry

Served with poppadoms and sambals

R198

Lamb shank roll

*Wrapped in puff pastry, stuffed with feta and mint jelly with baby root vegetables and red wine
jus*

R240

Pan fried Line Fish

*With crispy calamari tentacles, pea mash, black garlic puree, lemon cream and roasted baby
tomatoes*

R198

Dessert

Self saucing chocolate pudding

With a caramel centre, cherry liqueur, mint and fudge ice cream and cherry sauce

R88

Apple and pecan nut crumble

With green apple puree, fudge crumble, brandy snap stick and white chocolate and five spice ice cream

R88

Frangelico crème brûlée

With hazelnut praline and gooseberry compote

R88

Selection of cheeses

With preserves and nuts, ask your waiter about today's choice

R110

Trio of homemade ice cream

Ask your waiter about today's selection

R88

Please note a discretionary 12.5% gratuity will be added to your bill for tables of 6 or more