

A La Carte Menu

Starters

Baked Potato and leek Soup

Garden peas, truffle oil, crispy bacon, spring onion and parmesan melba toast.

R116

Salmon and Prawn

Marinated fennel, fennel leaves, crispy capers, saffron aioli and red pepper essence.

R116

Beetroot and Goats cheese salad

Honey glazed baby heirloom beetroot, sunflower seeds and raspberry vinaigrette.

R116

Thai style mussels

Pickled ginger, dried chilli, micro herbs and freshly baked bread.

R119

Rooibos smoked Aubergine

Roasted red pepper, heirloom tomatoes, sesame seeds and violas.

R119

Springbok Samosa

Smoked whole grain mustard puree, pickled baby radish, coriander salsa, lemon crème fraiche, shimeji mushrooms.

Main Course

Line Fish

Seasonal vegetables, fennel mash, butterbeans, dill, Provençal sauce.

R220

Chalmar beef Fillet

Potato croquet, exotic mushrooms, heirloom baby carrots and green peppercorn sauce.

R250

Slow Roasted Confit Duck Leg

Horseradish mash, wilted pak choi and five spiced jus.

R230

Braised Pork Belly

Carrot puree, potato fondant, red cabbage and seven spice jus.

R220

Harissa marinated Chicken

Bulgur wheat salad and tzatziki dressing.

R200

Pasta Tagliatelle

Red pepper coulis, confit tomato, grana Padano, capers, Kalamata olives.

R195

Dessert

Baked Camembert

Garlic, rosemary, fig mostarda, balsamic cream, walnut praline, bread twist.

R132

Chocolate Fondant

White chocolate center, berry coulis, cherry and white chocolate ice cream.

R99

Espresso Creme Caramel

Coconut milk, coffee and hazelnut crumble.

R99

Selection of Cheeses

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

R132

Trio of Homemade Ice Cream

Ask your waiter about today's selection

R99

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

We regret no split bills