

STARTERS

MIXED BABY LEAF SALAD
parma ham, cocktail tomatoes & pecorino
R 75

BEEF CARPACCIO
wild forest mushrooms, caper berries, onion leaves & wild rocket
R 120

PAN FRIED PRAWN & PATAGONIA SQUID
avocado crème, baby corn & paprika relish
R 125

TANDOORI FLAVOURED OSTRICH
papaya & pepper salsa, ostrich praline & coriander cress
R 125

HOME MADE FETTUCCINE
seafood & line fish panache, basil and tomato concasse
R 145

ASIAN SPICED BUTTERNUT SOUP
coriander flavoured duck ravioli, broccoli & sesame seeds
R 115

MAIN COURSES

PAN FRIED SEABASS
octopus-chorizo risotto, marinated cos lettuce & Patagonia squid
R 175

CLASSIC WIENER SCHNITZEL
butter glazed parsley potatoes, cranberry ragoût & side salad
R 180

BONE MARROW CRUSTED DRY AGED SIRLOIN
potato gratin, baby carrots, glazed onions & charcuterie jus
R 185

OVEN ROASTED SPRINGBOK LOIN
Austrian dumpling, broccoli stems, parsnip crème & cranberry gel
R 195

ASIAN FLAVOURED VEGETABLE SPRING ROLLS
tandoori flavoured tofu, curry dahl lentil ragoût & yoghurt mint dip
R 120

DESSERTS

RHUBARB-VANILLA-CARAMEL COCKTAIL
rhubarb-raspberry ice cream & nutty crunch
R 78

CRANBERRY CHEESECAKE & QUINCE
buttermilk sorbet & yoghurt gel
R 75

CINNAMON FLAVOURED VANILLA CRÈME BRÛLÉE
mandarin ginger bread & star anise-orange ice cream
R 75

LOCAL & INTERNATIONAL CHEESE BOARD
homemade fruit bread & apple butter
R 100

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