

Starters



Beetroot and red onion tart

Beetroot and caramelized red onion tart, sesame crusted feta, mustard seed dressing, pickled mushrooms and a rocket salad

R48



Open tomato, Swiss chard and ricotta ravioli with walnut sauce

Open ravioli filled with tomato, Swiss chard and ricotta, walnut sauce and pecorino

R49

Soda battered prawns

Soda battered prawn tails, yellow curry and corn puree, pickled cucumber, tomato salsa and lemon yoghurt

R61

Grilled calamari, roasted cauliflower and curried carrot sauce

Grilled Patagonian calamari, curry oil, roasted cauliflower, almonds, curried raisins and curried carrot sauce

R 60

Warm chicken liver parfait

Warm chicken liver parfait, rye and caraway seed wafer, semi dried tomatoes and apple and mint chutney

R 42

Salads and soups



Crunchy raw vegetable salad

*Crunchy raw vegetables, salad greens, toasted seeds, avocado
and a mustard seed dressing*

R60



Roasted sweet potato and butternut salad

*Cinnamon roasted sweet potato and butternut,
roasted tomato and feta*

R55

Spiced chicken salad

*Spiced chicken breast, toasted cashew nuts, sesame seeds
and salad greens with an Asian dressing*

R76

Grilled beef, peanut and chilli salad

*Grilled beef sirloin, peanuts, sweet chilli dressing,
salad greens and noodles*

R78



Soup and homemade bread

Enquire with service staff about the soup of the day

R47

Casual dining

Wraps

Served with fries or salad and tzatziki



Roasted vegetable wrap

*Pesto roasted vegetables, hummus, coriander yoghurt,
toasted seeds and Danish feta*

R64

Chicken tikka wrap

Tikka spiced chicken, avocado, tomato salsa and Danish feta

R75

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Dukkah chicken burger

*Dukkah spiced chicken breast, harissa, coriander,
tzatziki, tomato relish and fries*

R77

Lamb burger

Greens, avocado, tzatziki, tomato relish, feta and fries

R80

Beef burger

Greens, pickles, cheddar, tomato relish and fries

R77

Main courses



Vegetarian tapas platter

Rosemary scented baby potatoes and paprika mayonnaise, cheese croquettes, warm chickpea and spinach salad, roasted peppers with tahini and haloumi and roasted tofu, pesto and panko crumbs.

R93



Sage and parmesan pappardelle

Parmesan and sage cream, thick pasta ribbons, oyster and button mushrooms, roasted tomato, toasted seeds and pecorino

R79

Prawn and baby tomato spaghetti

Prawn tails poached in tomato sauce, baby tomatoes and olive oil

R110

Grilled line fish

Grilled line fish, miso soubise, roasted sweet potato, bok choy and coriander sauce

R150

Roasted chicken

Roasted baby chicken, porcini mushroom velouté, truffled peas, roasted butternut puree and fondant potatoes

R93

Butter chicken curry

Butter chicken curry, cashew nuts and basmati rice and naan bread

R85

Main courses

Roast lamb

*Roast lamb leg, lamb tortellini, braised lettuce, heirloom beans,
pickled mustard seeds, smoked paprika crushed potato
and lamb jus*

R150

Pork neck and chorizo cassoulet

*Slow braised pork neck and chorizo, white beans
and boulangère potatoes*

R110

Grilled steak

*Grilled sirloin or rump, green peppercorn or mushroom sauce,
seasonal vegetables mashed potatoes,
baby potatoes or fries*

R130

Desserts

Caramelized banana mousse

Caramelized banana mousse, coconut marshmallow, salted caramel, cashew nut brittle and peanut butter ice cream

R38

Chocolate fondant

Chocolate fondant, set chocolate ganache, orange parfait and orange cream

R46

Variations of coffee

Coffee sorbet, sponge, reduction, jelly and crispy cannelloni

R46

Apple tart

Caramelized apple tart, preserved ginger ice cream and anglaise

R46

Unmolded crème brûlée

Unmolded crème brûlée, strawberry jelly, mint Bavarian cream and pistachio tuile

R38