

## **LUNCH**

### **Open Sandwich on Homemade Health Loaf or Croissant:**

Home Roasted Sirloin, Edam, Dijon Mustard, Tomato Chilli Relish and Rocket

**R45**

Chicken, Bacon, Grilled Mozzarella, Avo, Sundried Tomato Pesto, Rocket and Coriander Mayo

**R43**

Marinated Peppers, Avo, Rocket, Sundried Tomato Pesto, Danish Feta & Chives

**R38**

### **Line Fish Cake Salad**

Feta, Avo and Fresh Coriander, Balsamic Reduction

**R58**

### **Roasted Butternut, Candied Pecan, Danish Feta Salad**

With Rocket and Balsamic Reduction

**R45**

### **Thai Beef marinated with Garlic, Ginger, Chilli and Honey**

Toasted with Glass Noodles, Tenderstem Broccoli, Pak Choi, and Green Beans

**R60**

### **Pasta tossed with Basil Roma Tomato, Danish Feta, and Capers**

Rocket and Parma Ham, finished with Lime and Black Pepper

**R60**

### **Roasted Butternut and Black Olive Pasta with Rosemary, Garlic and a dash of Cream**

Served on Linguine, finished with Fresh Grated Pecorino

**R48**

### **Creamy Coriander Pesto Chicken and Mushroom Pasta**

Served on Linguine, finished with Fresh Grated Pecorino

**R65**

### **Prawn Aglioli with Chilli and Lemon Zest**

Linguine, finished with Fresh Grated Pecorino

**R90**

### **Sesame Seed Crusted Chicken Breast**

On Rocket and Lemon Mash with Parma Ham, Brie, and Avocado

**R70**

### **Peri-Peri Roasted Half Chicken**

Crispy roasted Potatoes and Side Salad

**R80**

plus 3 prawns

**R98**

### **Hearty Chicken and Porcini Pie**

Enriched with Pecorino and Cream, Sage roasted Potato Wedges

**R85**

### **Rump and Sirloin Burger and Potato Wedges**

Mushrooms, Green Peppercorn Sauce, and Edam

**R65**

**DINNER**

**STARTERS**

**Line Fish Cake Salad**

Feta, Avo and Fresh Coriander, Balsamic Reduction

**R48**

**Oriental Prawn and Chicken Consommé**

Oyster Mushrooms, Vermicelli Noodles

**R35**

**Caramelised Tomato, Onion, Chilli and Emmenthal Tarte Tartin**

Rocket, Lemon Basil Crème Fraiche

**R38**

**Soup of Life**

Spicy Roasted Butternut Soup, Toasted Almond Flakes

Vanilla and Thick Greek Yoghurt Ice Cream

**R33**

**Thai Cured Beef Fillet with Warm Sesame Pak Choi**

Basil and Mint Leaves, Cashews, Carrot Ribbons, Sprouts

**R42**

**Salad of Oyster Mushroom and Warm Pear on Rocket and Baby Spinach**

Macadamia, Crispy Sage, Herb Croutons, Lemon Dressing, Pecorino

**R43**

**Flambéed Peri-Peri Chicken Livers**

Lemon and Thyme Risotto

**R35**

**Prawn and Potato Spring Rolls with Rosemary and Garlic**

Lemon Aioli

**R45**

**Pork Fillet Roll stuffed with Leeks, Figs and Brie, wrapped in Bacon**

Sautéed Potato, Apple and Raisin Compote

**R43**

**MAINS**

**Char-grilled Rump layered with Cognac Madagascan Green Peppercorn Sauce and Mushroom Sauté**

Sauté of New Potatoes, Spinach and Onion

**R90**

**Fillet of Beef gratinated with Edam, and Onion Thyme Butter**

Butternut, Pecan and Lemon Thyme Tart

**R98**

**Star Anise and Port Deboned Lamb Shank, Herb Crusted Lamb Cutlet**

Roasted Garlic and Lemon Mash, Roasted Carrots and Onions, Reduced Pan Juices

**R110**

**Fragrant Citrus Confit Duck Quarter, Seven Spice and Honey Breast**

Potato Dauphinoise, Sesame Butternut Purée and Oyster Mushroom

**R115**

**Prawn Aglioli with Chilli and Lemon Zest**

Linguine, Fresh Grated Pecorino

**R90**

**Rosemary and Lemon crusted Line Fish**

Roasted Winter Vegetables, Lemon and Rosemary Sauce

**R95**

**Vegetable Fountain of Marinated Red Pepper, Minted Lentils, Vine Leaf Stuffed with Feta and Turkish Figs marinated in Vanilla and Verjuice**

Carrot Mousse, Lemon and Thyme Risotto with Glazed Baby Onions

**R85**

**Vegetable Collection**

Spinach and New Potato Sauté

Roasted Winter Vegetable Tart with Feta

Butternut Purée with Oyster Mushrooms

**R85**

**Hearty Chicken and Porcini Pie**

Enriched with Pecorino and Cream, Sage roasted Potato Wedges

**R85**

**8 Queen Prawns grilled with Pepperdew and Garlic Butter**

Coconut Basmati Rice with Red and Yellow Peppers

**R135**

**DESSERTS**

**Soft Centered Marshmallow Pavlova with Vanilla Cream**

Mango Sorbet and Passion Fruit

**R35**

**Winter Berry Lemon Cheese Cake**

Chocolate and Macadamia Crust

**R38**

**Vanilla Bean Pannacotta**

Poached Pear and Brie and Toasted Almond Crème

**R35**

**Dark Chocolate and Butterscotch Gateau covered in Belgian Chocolate Ganache**

Irish Coffee Ice Cream

**R38**

**Warm Ginger, Pecan and Apple Pudding**

Custard Ice Cream

**R35**

**Orange Crème Crocumbouche**

Dark Chocolate Ganache

**R40**

**Double Cream Vanilla Ice Cream**

Belgian Chocolate Sauce

**R35**