

THE
POOL ROOM
— OAK VALLEY —
BY **GORDON MANUEL**

Welcome to The Pool Room

Our menu is shaped by the abundance of exceptional produce on our doorstep. It all begins right here on Oak Valley with our own free range pork and beef. The farm has invested in livestock that is of the finest breed and rears them in an ethical pasture environment to bring you a small yield of outstanding product. We share in this devotion to the quality and integrity of ingredients by sourcing non-GMO and pasture-fed dairy and partnering with the local producers of vegetables and herbs who are driving sustainable hydroponic and organic methods. It is an inspiring adventure of superb ingredients, presenting you with the ultimate fusion of nature, time and a passion for food.

A Place of discovery

Starters

Fragrant Mussel Broth R80
Fresh Mussels, Cilantro, Garlic Croute

Prosciutto Salad R85
Slivers of Prosciutto, Fresh Salad Leaves,
Poached Pear, Caramelized Cashew Nuts,
Gorgonzola Dressing

Char Grilled Vegetables R80
Fine Herb Salad, Molé, Coriander Yoghurt
Caraway Seed Pappadum

Beetroot and Goats Cheese Salad R70
Roasted Beetroot, Beetroot Jelly,
Goats Cheese, Garden Leaves,
Pistachio Dressing

Grilled Squid & Crispy Tentacles R90
Rocket Salad, Pickled Radish, Caper Berries, Citrus
Aioli

Pool Room Platter R165
A Selection of Oak Valley Cured Meats,
Pork Rillettes, Duck Liver Mousse, Local Cheese,
Homemade Preserves & Rocket Salad
(Suitable to be shared as a Starter)

Main Course

Acorn Fed Pork R190
Creamy Rarebit Pap, Wilted Greens,
Baby Carrots, Potato & Prosciutto Puffs,
Pomegranate Glaze

Oak Valley Free Range Beef R195
Cut of the Day
Oak Valley Steak of the Day from our Wood Grill,
Lemon-Herb Aioli, Hand Cut chips

Pan Fried Line Fish R190
Cauliflower Puree, Sautéed Broccoli,
Rosa Tomatoes, Roasted Cashew Nuts and
Cape Malay Curry Cream

Oak Valley Beef Burger R120
Bacon, Onion Marmalade, Camembert,
Homemade Burger Bun, Hand Cut Chips
Spicy Mayonnaise

Beetroot Gnocchi R170
Roasted Butternut, Red Onion,
Gorgonzola Cream, Toasted Pecan Nuts,
Sautéed Vegetables

Dessert

Chocolate and Strawberry R80
Spiced Chocolate Mousse, Chocolate Shortbread,
Raspberry Sorbet

Apple Tarte Tartin R80
Apple Sorbet, Berry Coulis

Vanilla Crème Brulee R60
Pistachio Biscotti, Elgin Berries

Daily Cheese Selection R90
Fruit Chutney & Preserves,
Toasted Nuts & Breads