



# trees

restaurant

## à la carte menu

### starter

**smoked snoek and cucumber roulade** R59  
with pickled mushroom, deep-fried capers, micro herbs, radish slivers and honey mustard froth

**homemade tortellini** R68  
mushroom tortellini on organic swiss chard, boiled quail egg, rich truffle anglaise and parmesan tuile

**beef tartare** R78  
ciabatta crostini, rocket, deep-fried crispy capers, poached quail egg, marinated stem broccoli and tomato and basil vierge

**oxtail en croute** R88  
slow-braised oxtail off the bone, baked in puff pastry with red cabbage, apple slaw and port wine jus

**prawn laksa** R88  
poached prawns in laksa with stir-fried vegetables, pakchoi, coriander-dill prawn wonton and wasabi mayonnaise

### salads

**organic zucchini salad** R58  
grilled haloumi cheese, red and yellow cherry tomatoes, aubergine, rocket, pomegranate, pita and pesto

**broccoli and chorizo salad** R62  
with chickpeas, toasted almond flakes, feta cheese, peppadew and tomato vinaigrette

**smoked salmon trout salad** R70  
rolled cold smoked franschhoek salmon trout filled with cottage cheese, on rocket leaves with crunchy vegetables and wasabi dressing

**traditional greek salad** R58  
feta, olives, tomato, cucumber, onions and mixed salad leaves

### soup

**organic onion soup** R44  
baked with croutons and klein river gruyere

**butternut soup** R44  
scented with coriander, coconut milk and chilli, sprinkled with toasted almond flakes

### vegetarian

**fragrant tomato tagine** R94  
served with cumin spiced rice balls, charred vine tomatoes, grilled zucchini, hummus and coriander-yogurt

**homemade pasta** R96  
tagliatelle served with sauce antiboise, mediterranean vegetables and pecorino shavings

### mains

**deconstructed beef wellington** R169  
served with pea purée, porcini custard, roasted baby root vegetables and rosemary jus

**grilled joostenberg pork belly** R134  
with crispy crackling, potato bake, smoked cabbage purée, baby root vegetables, bacon and sage jus

**cape malay chicken and prawn curry** R142  
with a duo of basmati and wild rice, mango salsa and prawn crackers

**pressed lamb shoulder** R158  
with creamy risotto, roasted shallots, olives and yellow tomatoes served with gremolata

**kumquat and aniseed glazed chicken supreme** R122  
with stir-fried vegetables, sticky coconut rice and orange infused jus

**pot of the day** R132  
served with starch and seasonal vegetables

**\*please note**  
available from 18:30 - 21:15. A tray charge of R20 applicable to all orders delivered to the room



## grill

aaa grade south african beef served with seasonal vegetables and french fries. add a sauce at an additional cost

bigger meat cuts of beef fillet, beef sirloin and beef rump on request

<b>rump</b>	250g 400g	R128 R144
<b>sirloin</b>	250g 400g	R128 R144
<b>fillet</b>	200g 300g	R154 R188
<b>lamb cutlets</b>	400g	R168
<b>t-bone</b>	500g	R182
<b>venison steak</b>	300g	R158
<b>ostrich steak</b>	200g	R132

## side order

### starch

baked potato with herbed cottage cheese / sautéed baby potatoes / potato purée with caramelized onions / basmati rice / phutu pap

### vegetable

creamed spinach / cauliflower & broccoli au gratin / butternut purée

### sauce

creamy mushroom sauce / creamy madagascan green peppercorn sauce / whole-grain mustard jus / sauce béarnaise / garlic butter / compound butter "café de paris"

additional choice R18 each

## seafood



### local fish

pan-fried fillet of fish with dahl and chickpea ragout, cauliflower and pistachio "couscous" served with citrus velouté

R158

### franschhoek salmon trout

confit in olive oil, vine tomato, broccoli and fennel shavings, orange purée, liquorish risotto and vanilla whiskey sauce

R168

### seafood gratin

a medley of local fish, west coast hake, mussels and calamari with dill mash, vegetables, gratinated in white wine sauce with garden herbs

R158

## casual favourites

### chicken wings

bbq basted chicken wings served with french fries

R78

### fish & chips

tempura battered hake fillet served with french fries and tartare sauce

R86

### cheese burger

160g ground south african beef topped with cheddar cheese, onions, lettuce, pickle, tomato and mustard mayonnaise, served with french fries

R78

### vegetable tortilla wrap

tortilla wrap spread with hummus, filled with sautéed seasonal vegetables, tomato and onion salsa and ricotta cheese

R66

### chicken schnitzel

crumbed chicken breast fillets served with french fries and your choice of cheese or mushroom sauce

R78

### beef curry

cape malay-style beef curry topped with yoghurt, served with basmati rice, seasonal vegetables, poppadom, chutney and sambal

R98

## dessert

### sweet potato tart

served with caramelized curried banana and vanilla ice cream

R38

### baked chocolate mousse

served with mixed berry compote and a pistachio-banana smoothie

R68

### black cherry and mascarpone brûlée

served with baklava

R58

### lime chiffon

served with dark chocolate bavarois, poached apple and caramel sauce

R58

### treacle toffee pudding

served with walnut toffee sauce and vanilla pod ice cream

R38

### fruit gratin

topped with sabayon, coconut shavings and caramelized nut parfait

R42

