
STARTER

ROASTED VEGETABLE SALAD R85.00
ROASTED VEG SALAD WITH, TOASTED SEEDS, GREENS SERVED,
GOATS CHEESE SERVED WITH MORRELLS VINAIGRETTE
R85

CURED NORWEGIAN SALMON SERVED WITH PICKLED FENNEL,
RICOTTA CHEESE & MACERATED RED ONION AND BABY GREENS
R95

GORGONZOLA CHEESE CAKE, PRESSED PICKLED BEETROOT,
BABY RADISH SALAD, APPLE SALSA AND HONEY AND THYME ROASTED
PEAR AND CANDIED PECAN NUT
R80

MAIN

PAN SEARED DUCK BREAST, TRUFFLE POLENTA CAKE,
BRAISED BABY LEEK, BUTTERED CARROTS AND ORANGE JUS
R165

250G FILLET SERVED WITH BUTTERED ASPARAGUS,
GARLIC ROASTED PARSNIP, CHARRED SHALLOTS
AND A GREEN PEPPERCORN SAUCE
R210

FRESH LINE FISH, WITH A PINE NUT BROWN BUTTER AND
CAPER CRUST SERVED WITH CHARRED FENNEL
AND PERNOD CREAM SAUCE
R165

ROLLED PORK SHOULDER, BUTTERNUT PUREE,
SMOKED APPLE BUTTER, ROASTED BABY BEETS
AND SARLADAISE BABY POTATO
R170

CHICKPEA AND LENTIL CROQUETTE SERVED ON BUTTER MINTED PEAS WITH
CAULIFLOWER PUREE, BUTTERED CARROTS AND TENDER STEM BROCCOLI
R120