

Plankies to share (for two)

Royal PlankieR240

Rock oysters, smoked springbok carpaccio, gorgonzola, smoked salmon trout, beef fillet tartarepréparé, confit duck rillettes all served with fresh bread, pickles, chutneys and locally grown fruits

AntipastiPlankieR130

Parma ham, chorizo, Italian salami, grilled peppers and artichokes, camembert, gorgonzola, goats cheese with sweet figs and fresh fruit and toasted bread

Cheese PlankieR125

Gorgonzola, brie, cheddar, goats cheese, stilton all served with crackers, fresh bread, green figs and fresh fruit and nuts

Dessert PlankieR130

Dutch apple tart, chocolate cheesecake, strawberry Eton mess and chocolate brownie served with vanilla and rooibos ice creams

Starters



Oysters R18 each Freshly shucked oysters served with lemon and tabasco

Springbok Carpaccio R70

Smoked springbok carpaccio with a kohlrabi and apple salad, pine nuts and balsamic dressing

Caesar salad R80 Crispy gem lettuce served with our homemade dressing, garlic croutons, fresh parmesan cheese, crispy bacon and egg Add grilled chicken R40

Blue cheese salad R80

Gorgonzola and stilton cheeses served with baby leaves, toasted walnuts, caramelised apples and a leek vinaigrette

Beef tartare R75 / R120 Beef fillet tartare served with a poached egg, pickled cucumber, radish and micro herbs

Tiger prawn candyfloss R75

Garlic, ginger and chilli marinated prawns served with a mango and chilli salsa with cumin spiced mayonnaise

Locally Grilled Goats cheese(v) R70 Grilled goat's cheese rolled in sundried tomatoes, rocket salad and crispy soda bread

Mains



Fish "n" Chips R130

Beer battered kingklip served with minted mushy garden peas, tartar sauce and triple cooked fries

Steak "n" Chips R175 200g beef fillet served with oxtail sauce, triple cooked fries, onion rings

16hr Pork Belly R155 Slow braised pork belly served with a butternut squash puree, puy lentils and peas finished with a merlot jus

Chicken Ballotine R140 Chicken breast filled with a goat's cheese and peppadew served on a wild mushroom, bacon and pea fricassee and homemade crispy gnocchi with a light goats cheese cream

Lamb Belly **R145** Boned and rolled belly of lamb served with a sweet potato puree, wilted greens and pearl barley finish with its own jus

Gnocchi (v) **R105** Homemade crispy gnocchi with wild mushrooms, truffle oil, smoked aubergine puree, toasted pine nuts and creamy gorgonzola served with the traditional rocket and parmesan

Grilled Kingklip R160 Cauliflower risotto wilted Asparagus, poached egg and hollandaise sauce.

Royal burger R95 100% beef burger with aged cheddar, our own BBQ sauce on a homemade toasted sesame seed bun with garlic mayo

Club sandwich R90 Chicken, bacon, egg with tomatoes, and lettuce served with chips and our garlic mayonnaise

Sweet

Dutch apple tart R55



Served rooibos ice cream, shattered honeycomb and Butterscotch sauce

Homemade Chocolate brownie **R50** Classic gooey brownie served with vanilla ice cream and chocolate sauce

Fresh berry trifle R55 Fresh berries with Chantilly cream in a brandy snap basket

Dessert Plankie R130 Dutch apple tart, chocolate cheesecake, strawberry Eton mess and chocolate brownie served with vanilla and rooibos ice creams

Cheese Plankie R125

Gorgonzola, brie, cheddar, goats cheese, stilton all served with crackers, fresh bread, sweet pickled figs and fresh fruit and nuts