

## HORS D'ŒUVRES

(STARTERS)

**HUITRE (SUBJECT TO AVAILABILITY)**  
SALDANHA OYSTER WITH PINEAPPLE SALSA.

**SKILPADJIE**  
LAMB LIVER PARCEL ON BUTTERNUT &  
CARDAMON PUREE, DIJON MUSTARD CREAM.

**CALAMARS RÔTIS**  
PAN ROASTED CALAMARI WITH CHORIZO,  
PINEAPPLE, RED AND YELLOW PEPPERS.

**SALADE DE CREVETTES TEMPURA**  
TEMPURA BATTERED PRAWNS,  
BALSAMIC ROASTED TOMATOES,  
SAUTEED SPINACH & TAHINI SAUCE.

**CARPACCIO DE SPRINGBOK**  
RAW SPRINGBOK SLICES, WILD ROCKET,  
CUMIN BOERENKAAS, MARINATED OLIVES,  
ROASTED GARLIC, HORSERADISH CREAM,

**BURRATA (V)**  
GRILLED EGGPLANT, GRATED TOMATOES,  
CHARRED STONE FRUIT, FRESH BASIL,  
GARLIC CONFIT, ARTISAN BREAD, HERB OIL.

**SKAAP STERTJIES**  
BRAISED LAMB TAILS WITH SALSA VERDE  
MAYO.

**CAMEMBERT AU FOUR (V)**  
WHOLE BAKED CAMEMBERT WITH WHITE WINE,  
THYME, MELBA TOAST.

## POISSONS & FRUITS DE MER

(FISH & SEAFOOD)

**R38** **MOULES MARINIÈRES** **R145**  
WEST COAST MUSSELS IN WHITE WINE,  
GARLIC, PARSLEY, AND ONION BROTH WITH  
ARTISAN BREAD. (SUBJECT TO AVAILABILITY)

**R80** **POISSON DU JOUR ROTI** **R185**  
PAN ROASTED FISH OF THE DAY , CHIVE POTATO  
MASH, FRESH BASIL, OLIVE TAPENADE  
AND CHERRY TOMATOES.

**R105** **CREVETTES MALAIS DU CAP** **R225**  
CAPE MALAY PRAWNS WITH WHITE CORN  
RISOTTO, CHICKPEA AND BABY MARROW.

**R105** **SOLE MEUNIÈRE** **R295**  
PAN ROASTED WHOLE SOLE, BABY POTATOES,  
LEAFY SPINACH, CLARIFIED BUTTER, PARSLEY,  
GARLIC AND CAPERS SAUCE WITH GREMOLATA.

**R125**

**R135**

## VEGETARIENS/VÉGÉTALIENS

(VEGETARIAN/VEGAN)

**R140** **GNOCCHI MAISON** **R135**  
HOMEMADE POTATO GNOCCHI, BUTTERNUT,  
WALNUTS AND PEPPERED FETA.

**R155** **CARPACCIO DE BETTERAVES (VG)** **R135**  
BEETROOT, WILD ROCKET, WHITE WINE POACHED  
PEARS AND SWEET POTATO CRISPS.  
**ADD CREMONZOLA CHEESE** **R25**

**R145** **CHAMPIGNONS EN CROÛTE** **R145**  
MUSHROOM WELLINGTON WITH ROSEMARY,  
PECAN NUTS, FINE BEANS.

**R165** **AUBERGINE ET QUINOA (VG)** **R165**  
GRILLED EGGPLANT, GRATED TOMATOES,  
CHARRED STONE FRUIT, FRESH BASIL, GARLIC  
CONFIT ON QUINOA WITH HERB OIL.



## VIANDES ROUGES

(RED MEAT)

### BURGER DE BŒUF

BEEF BURGER TOPPED WITH BACON AND CHEESE. SERVED WITH HOME CUT CHIPS OR HOUSE SALAD.

R155

### TARTARE DE BŒUF

RAW CHOPPED BEEF, SERVED WITH CONDIMENTS AND HOME CUT CHIPS.

R225

### ENTRECÔTE "BILTONG SPICED"

RIBEYE STEAK (+/- 300G)  
POTATO GRATIN SLICE, BACON BITS, CINNAMON BUTTERNUT PUREE, SAUTEED FINE BEANS, GARLIC & THYME SAUCE.

R295

### FILET MIGNON

(+/- 200G)  
BEEF FILLET, CONFIT POTATO, EXOTIC MUSHROOMS & MANNA BUTTER

R305

### COTELETTES D'AGNEAU

(+/- 400G)  
LAMB CUTLETS, BUCHU ROASTED BEETS, CARROT PUREE, SAUTEED BROCCOLINI, TOMATO MINT JUS.

R355

### CHATEAUBRIAND POUR 2

BÉARNAISE SAUCE, PONT NEUF POTATOES, HOUSE SALAD. PREPARED AT YOUR TABLE

R650

## VIANDES BLANCHES

(WHITE MEAT)

### TAGLIATELLE AU POULET

FREE RANGE CHICKEN, HOMEMADE TAGLIATELLE CHENIN BLANC CREAM, SPRING ONION, PEPPERDEW, ARTICHOKE.

R165

### TRAVERS DE PORC FRITES

PORK LOIN RIBS WITH HOME CUT CHIPS AND ONION RINGS.

R235

### POULET RÔTI POUR 2

WHOLE CHICKEN CARVED AT YOUR TABLE AND SERVED WITH 2 SIDE DISHES OF YOUR CHOICE.

R375

## ACCOMPAGNEMENTS

(SIDES)

GARLIC POTATO MASH | HAND CUT CHIPS | R35

SLICE POTATO GRATIN R45

MEDLEY OF SEASONAL VEGETABLES | HOUSE SALAD R45

ROCKET SALAD WITH RED ONIONS AND BALSAMIC GLAZE R45

SAUTEED GREEN BEANS WITH SHALLOTS | R55

CREAMED SPINACH R55

## DESSERTS

**SALADE DE FRUITS FRAIS** R75

FRESH FRUIT SALAD WITH LEMON SORBET.

**MALVA PUDDING** R75

WARM PUDDING SOAKED IN BRANDY SAUCE, ARTISAN VANILLA ICE CREAM.

**CRÈME BRÛLÉE DECOMPOSÉE** R85

CHERRY COMPOTE, SPUN SUGAR.

**CRÈME DESSERT CAFÉ LIEGEOIS** R90

COFFEE CUSTARD CREAM, HOMEMADE CHANTILLY, ROASTED FLAKED ALMONDS.

**FONDANT AU CHOCOLAT** R95

WARM DARK CHOCOLATE CAKE WITH GOEY CENTRE & ARTISAN VANILLA ICE CREAM.

