



Chefs Specialities

Balsamic Beef Fillet R180

Finely sliced rare roast fillet of beef, rolled in black peppercorns, topped with olive oil & balsamic vinegar, served on rocket with parmesan shavings

Classic Chicken Schnitzel Mornay R115

Tenderised chicken breast fillets, crumbed and pan fried, topped with our creamy mornay sauce, served with your choice of a side

Tender Lamb Shank R180

Lamb shank, slow-cooked with garlic & herbs, served with a reduced rosemary demi-glaze, vegetables and pommes puree

Basil Pesto Chicken R115

Chicken breast fillets, pan fried, and topped with our delicious homemade creamy basil pesto sauce and parmesan shavings, served with your choice of a side

Chef's pasta of the day R95

Ask about the Chef's Special Pasta of the day

Seafood Curry R150

Flavourful Cape Malay seafood curry, prawns, linefish, calamari & mussels combined in our homemade curry sauce

Lamb Curry R170

Traditional slow-cooked tender lamb curry served with sambals of cucumber, tomato & onion, chilli, apricot chutney and Indian poppadom (medium)

Sides: Seasonal Vegetables, Chips, Rice, New Potatoes, French Salad or Mash
(Extra sides R25.00)

The fondest memories are made when gathered round the table...