

# Lunch Menu

## Starters

<b>Smoked salmon mousse (S)</b> lemon essence, dill and citrus cream	R 75.00
<b>Baked camembert and goats' cheese (V)</b> in phyllo, beetroot, orange compote and cranberry jelly	R 68.00
<b>Crispy line fish (S)</b> with tomato and vegetable stew	R 75.00
<b>Traditional greek salad (V)</b>	R 65.00
<b>Soup of the day</b>	R 50.00

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## Mains

<b>Chicken breast</b> filled with sundried tomato and feta cheese, salad greens	R 85.00
<b>Butter chicken</b> with rice pilaf	R 95.00
<b>Charred beef sirloin</b> polenta, herb butter and red wine jus	R 140.00
<b>Seared line fish (S)</b> vegetable vermicelli, fried potato, orange and carrot purée	R 125.00
<b>VJ burger</b> bacon, cheese, egg, mushroom sauce, choice of chicken fillet or 100 % beef patty choice of sweet potato wedges or french fries or a side salad	R 95.00

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## Light Meals

<b>Croque monsieur</b>	R 75.00
<b>Toasted chicken mayonnaise</b>	R 65.00
<b>Ham, mozzarella cheese and tomato (P)</b>	R 65.00
<b>Fettuccine</b> choice of neapolitan or alfredo	R 95.00

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## Desserts

<b>Baked cheesecake</b> with chocolate ice cream and orange purée	R 55.00
<b>Chocolate mille feuille and berry compote</b>	R 65.00
<b>Apple and meringue</b> with vanilla ice cream terrine and caramel sauce	R 65.00
<b>Tiramisu</b> with homemade espresso ice cream	R 60.00

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