

# Menu

## STARTERS

Caprese salad freshly sliced bocconcini, tomatoes and basil seasoned with olive oil and balsamic vinegar	R90
Crispy Parma ham, melon and gorgonzola salad with toasted linseeds and olive tapenade	R90
Crispy wasabi wrapped bang bang prawns with sesame vegetable and sweet soya sauce	R95
Smoked Franschoek rainbow trout with micro herb salad and lime mayonnaise	R95

## MAINS

Wild porcini mushroom risotto with truffle oil ,parmesan crisps and rainbow pepper salsa	R120
Miso, lemongrass and coconut fish and prawn curry with lemon and ginger infused basmati rice & fried poppadoms	R198
Cordon bleu roasted chicken with sweet potato, sautéed greens, tomato and corn salsa and whole grain mustard	R160
Grilled beef fillet with slow roasted garlic, sundried tomato mash and green peppercorn sauce	R220
Slow-cooked Karoo lamb shank with oven roasted butternut, cherry tomato confit & red wine jus	R240
Grilled King prawns served with basmati rice, lemon garlic butter and peri-peri sauce	R230
Grilled Venison loin/fillet served with dukkah potato mash, crispy mange tout, wild mushrooms and pea puree	SQ
Pan fried salsa verde line fish served with baby potatoes, green beans and olives or fresh green salad	SQ

## DESSERTS

Seasonal selection of cheese with melba toast and green fig preserve	R120
Madagascan vanilla bean infused Crème brûlée served with almond tuille	R85
Traditional Malva pudding with orange infused crème anglaise	R80
Home-made decadent dark chocolate hazelnut brownie with vanilla ice cream	R85
Home-made trio of ice cream / sorbet	R60

PLEASE NOTE a 10% gratuity will automatically be added to the total bill

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