

Dinner Menu

Starters

Crispy Crocodile Spring Rolls

On a Cumin Spiced Cabbage and Peas with a Mild Curry Sauce

R 80

Goats Cheese

Baby Tomatoes Sweet Roast Onion and Goats Cheese Tart with a Rocket Salad

R 60

House Cured Rosemary and Dill Salmon

Served with a Toss of Micro Greens and a Piquante Mustard Cream

R 80

Smoked Venison Carpaccio

On a Pepper Aioli with Mushrooms and Pecorino

R 80

Thai Beef Salad

With Glass Noodles

R 60

Lobster Bisque

With a Mushroom Ravioli and Roast Pepper Cream

R 60

Dinner Menu

Main Course

Beef Tenderloin

Medallions on a Rich Bourguignon Sauce with Red Onion Marmalade

R 150

Oxtail

Haricot Bean Oxtail Slow Braised “Till it Falls Off the Bone”

R 180

Roast Venison Fillet

With Sour Cherries

R 120

Chicken Supreme

With Ricotta Cheese and Peppers in a Lattice Pastry

R 100

Grilled Scottish Salmon

On a Grain Mustard and Chive Lemon Butter Sauce

R 150

Grilled Polenta

With a warm Zucchini and Pinto Bean Salad

R 80

Feta and Peppadew Agnolotti

Served with a Light Mushroom and Tomato Sauce

R 80

Dinner Menu

Dessert

Fruit Plate

Fresh Seasonal Fruit Platter with a Citrus Compote and a Fruity Sorbet

R 80

Traditional Strudel

Pineapple, Raisin and Cranberries Strudel on a Marula Crème Anglaise

R 60

Chocolate Plate @ The Marion

Chocolate Crème brûlée with Mixed Berries and Chocolate Terrine

R 80

Amarula Tiramisu

Classic dessert with Fresh Mascapone Cheese Flavoured with Amarula and Mocca with Gooseberry Coulis

R 80

Pears With Cheese

Poached Pears in Merlot with a Light and Fluffy Cheese Tart

R 80

Cheese Board

Assortment of Chesses with Nuts, Preserve and Crackers

R 140