

Starters

Iranian Tomato Soup

Soup of fresh tomatoes with ginger and a hint of curry
a starter portion
a main portion

Lang Mai Chicken Noodle Soup

Coconut Milk and Thai Red Chilli flavours with Egg Noodles and
Slices of Chicken Breast
a starter portion
a main portion

Stuffed Ravioli

Stuffed with Ricotta & Lemon Thyme, served with freshly grated Parmesan

Beetroot & Goats Cheese

Thinly sliced Beetroot filled with Goat's Cheese, drizzled with a Honey,
Lemon & Olive Oil dressing

Spicy Pork Belly

Sichuan Pepper and Five Spice Chinese seasoned Belly of Pork,
slow roasted & served with Spring Onions & Hoisin Sauce

Truffle Risotto

Served with crispy peppered Parma Ham



Carpaccio & Tartare

Beef Steak Tartare

Thinly sliced on-the-base seared Beef Fillet topped with a Salsa of Tomato,
Cucumber & roasted Coriander, Basil, Lime, Spring Onions, Pine Nuts, Soy,
Olive Oil & Maple Syrup.

Beef Carpaccio

Beef fillet filled with Herbs, cut into thin slices and drizzled with Lemon
Juice & Olive Oil

Springbok Carpaccio

Thinly sliced, lightly smoked Springbok Fillet served only with extra virgin
Olive Oil, Lemon Juice, freshly ground Black Pepper & Parmesan shavings

Warthog Carpaccio

Thinly sliced, lightly smoked Warthog Fillet scented with Truffle oil,
served with Blue Cheese Ice Cream

Main dishes

Walla Prawn & Pasta

Grilled Prawns marinated in Vanilla Butter and secret Spices on
Walla's creamed Bavette Pasta

Walla of Africa

Line of free range Chicken, fresh Herbs, preserved Lemon,
Olives & Olives served with Pine Nut & Almond Couscous,
Walla and Mo's carrots

Walla Lamb

Mexican crusted Lamb Loin Chop & Rib Chop on Ratatouille
Vegetables and Rosemary Potatoes

Walla Inspired Salmon Trout

Grilled Salmon Trout fillet and Vegetables in a sauce with flavours
of Sesame, Soy & Ginger, accompanied by Star Anise & Lime leaf
Infused Jasmine Rice

Walla Millions of Beef Fillet

Served with a Green Peppercorn sauce, Homemade Chips and
Seasonal Vegetables.

Walla Piped Venison

Langbok Fillet wrapped in Parsley Mousse & Bread,
Served with Truffled Mash Potatoes & Seasonal Vegetables
Garnished with a Juniper Berry Sauce

Walla Mozzarella Polenta

Polenta cake gratinated with Mozzarella and Pecorino Cheese,
Accompanied by grilled Vegetables in Season and a Neapolitan
Tomato Sauce, with a sprinkling of our Red Wine Vinegar!



Desserts

Walla Beetroot & Dark Chocolate Sorbet

Walla Mission Fruit Panna Cotta

The Classic Italian dessert of cream with a fruity twist

Walla Thai Style Ice Cream

Served with Lemongrass, Ginger, Chilli & Vanilla, served on
Apple rounds

Walla Grottini

Deep fried Pasta filled with Goat Cheese, Thyme and Sweet Olives,
Dusted with icing sugar & served on a Vanilla-spiced Tomato Jam

Walla Tender Cheesecake

The perfect match of a baked Cheesecake with Lavender

Walla Ham of Africa

Deliciously baked Fondant of Belgian Chocolate served with Vanilla
Whipped Cream and Fraai Uitzicht 1798 Merlot Syrup
(Please allow a baking time of 15 min!)



Out of the Frying Pan Menu

the dishes we cooked for BBC Lifestyle with Justin Bonello:

Filled Steak Tartare

dry-on-the-base seared Beef Fillet topped with a Salsa of Tomato, Cucumber, Parsley & roasted Coriander, Basil, Spring Onions, Pine Nuts, Soy, Olive Oil & Maple Syrup.

Tomato & Prawn Pasta

Filled Prawns marinated in Vanilla Butter and secret Spices
Barilla's creamed Bavette Pasta

Vanilla Panna Cotta

A Classic Italian dessert of cooked cream with a fruity twist

The Fine Wine & Dine Menu

with limited edition Wines from the Robertson Wine Valley:

Warthog Carpaccio

Thinly sliced, lightly smoked Warthog Fillet scented with Truffle oil, served with
Vanilla Cheese Ice Cream

Tom Yum Kung Pao Chicken Noodle Soup

Coconut Milk and Thai Red Chilli flavours with Egg Noodles and strips of Chicken Breast

Refreshing Beetroot Sorbet

Stuffed Venison

Springbok Fillet wrapped in Parsley Mousse & Bread, served with Truffled Mash Potatoes & Seasonal Vegetables drizzled
with a Juniper Berry Sauce

Tomato Gnocchi

Crisp fried Pasta filled with Goat's Cheese, Thyme and Sweet Olives, dusted with icing sugar & served on a Vanilla-
ced Tomato Jam

Vanilla Cream of Africa

Freshly baked Fondant of Belgian Chocolate, served with Vanilla Yoghurt Cream & Fraai Uitzicht 1798 Merlot