

Our Starters - R45

- ★ Home-made Pork Terrine Slices Served with Gherkins, Side Salad and Crusty Bread
- ★ Bistro Salad With Mixed Greens, Tomato, Cucumber, Bacon Bits And A Poached Egg
 - ★ Garlic Snails, Wrapped in Phyllo On Blue Cheese Sauce
- ★ French Onion Soup, Made The Traditional Way With A Floating, Cheese-Topped Crostini
- ★ Trio of Samoosas Filled With Line Fish & Mozzarella and Served With Spicy Chutney Dip
 - ★ Flash-Fried Calamari Tentacles Served With Home-made Mayonnaise R55
 - ★ Snack-Sized Spicy Fish Bites With Tartare Sauce R55
 - ★ Lamb Riblets (2) With Tzatziki R55

Our Main Courses

- ★ Pan-Grilled (or Deep-Fried) Hake, Served With Chips And Veggies R110
- ★ Mezze Platter With A Variety of Tasty Bites: Cold Cuts, Olive Tapenade, Cheeses, Pickles, Tomato & Crusty Bread R115
 - ★ Szechuan Chicken or Beef Stir Fry with Crunchy Veggies & Oyster Sauce, Egg Noodles R105
- ★ Sirloin of Beef (300g) Prime Beef served with Roast Potato & Seasonal Vegetables, topped with a Creamy Mushroom Sauce - R115
 - Chicken "Princess" Baked Fillet Stuffed with Feta, Chives & Peppadews, set on a White Wine & Garlic Sauce R115
 Creamy Pasta Carbonara With Ham and Mushrooms R105
- ★ Slow-Roast Pork Belly With Crackling Our Signature Dish Served With Garlic Mash & Caramelized Red Cabbage R135
 - ★ Hake Provençale Fillet of Hake Poached in A Tomato, Onion & Mild Curry Broth R125
 - ★ Traditional, Crispy Eisbein, Served With Caramelized Red Cabbage and Creamy Mustard Sauce R135 (caveat: for the seriously hungry)

Our Desserts - R45

Tiramisu - Generously Laced With Cape Ruby

Apple Tarte Tatin

Chocolate-Peanut Butter Cheesecake

Parisian Lemon Tart With Whipped Cream

Chocolate Malva Pudding With Ice Cream

Also:

Cheese Plate - A Selection of Five Local Bite-Sized Cheeses, Served With Crispy Bread - R65