

## LIGHT LUNCHES

Available 11:30am – 4pm



### T CHICKEN & MUSHROOM PASTRY

Delicious chicken breast & button mushrooms poached with chardonnay, fresh lemon & bound with cream, then wrapped in phyllo pastry, baked until golden & served with a fresh salad.

**R 85**

### INDIAN VEGETABLE CURRY

Assorted vegetables & cashew nuts pan-fried with ginger, lemon grass, chilli, garlic & onion in a rich curry paste and bound with coconut cream and served with rice noodles

**R 95**

### GRILLED HAKE

Filet of fresh hake, lightly dusted in flour & paprika, flat-top grilled to perfection, served with lemon butter herb sauce & served with fresh baby spinach and basmati rice.

**R 85**

### SPAGHETTI BOLOGNAISE

Beef mince braised with carrots, celery, onions, garlic & bay leaves then doused with white wine, bound with whole peeled Italian tomato & left to simmer for a few hours. Served with spaghetti.

**R 85**

### SMOKED SALMON SALAD

Combination of fresh salad ingredients topped with smoked salmon drizzled with a delicious lemon cream, dill dressing.

**R 85**

## VEGETARIAN



### BEETROOT CARPACCIO (GLUTEN FREE)

Thin slices of beetroot topped with butternut & sunflower seeds, honey glazed & drizzled with an orange sauce & dusted with micro greens. **R 49**

### THAI STYLE BUTTERNUT SOUP (VEGAN, GLUTEN FREE)

Butternut soup flavoured with chopped lemongrass, ginger, green curry, fresh coconut milk & coconut cream. **R 59**

### GRILLED BABY MARROW CARPACCIO (GLUTEN FREE)

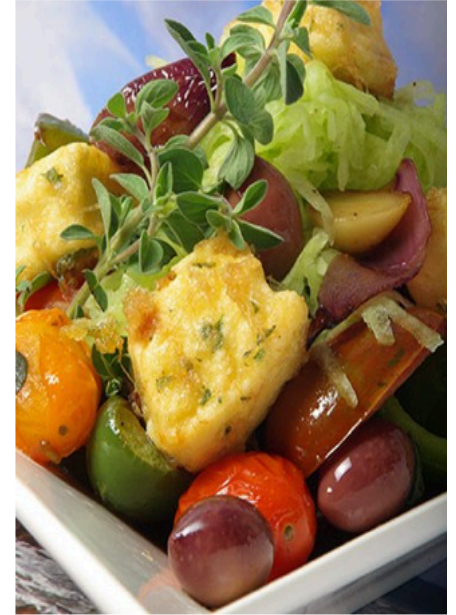
Thin slices of baby marrow dressed with lemon, olive oil, coriander & a touch of chili, dusted with Gruyere, feta cheese & baked. **R 59**

### TRUFFLE MUSHROOMS

Mushrooms pan fried in olive oil with cloves, cinnamon stick, chili & dark soy sauce, drizzled with gold tequila & cream served in a phyllo pastry disc tower. **R85 / R145 (main)**

### STRAWBERRY HALOUMI (GLUTEN FREE)

Thin cut of Cypriot goats cheese grilled & served with fresh strawberries, drizzled with olive oil, sugar, olive oil with lemon & fresh mint. **R80**



### CLASSIC WALDORF (VEGAN, GLUTEN FREE)

Fresh from the Hemel-en-Aarde Valley, a variety of mixed lettuce, cucumber, radishes, carrot, peppers, cocktail tomatoes, topped with fresh celery, granny smith apple & pecan nuts. **R 110**

### GREEK SALAD (GLUTEN FREE)

Fresh salad ingredients, olives & feta. An old favorite. **R110**

### THAI VEGETABLE CURRY (VEGAN, GLUTEN FREE)

Fresh vegetables & cashew nuts pan-fried with ginger, lemon grass, chili, garlic & green curry paste & bound with coconut cream & served with rice noodles. **R145**

### PENNE WILLOW

A delicious combination of pan fried baby marrow, flavoured with basil pesto, tossed with Penne & crowned with wild rocket, drizzled with inhouse tomato oil & dusted with roasted sunflower seeds & cashews. **R120**

## STARTERS



### **MON SAUVAGE**

Smoked Salmon, coarsely chopped, bound with cream cheese, fresh thyme, onion & triple sec served on in house muesli with a cayenne pepper twist. Topped with sliced strawberries & micro greens, drizzled with a sesame & roast pander dressing.

**R 80**

### **TBACK CHICKEN**

Slices of tender chicken breasts rolled in Cajun spice grilled & laced with a sweet onion fruit honey balsamic sauce dressed with sliced kiwi fruit.

**R 65**

### **DUCK PASTRY**

Smoked duck pan fried with red onion, garlic, olive oil & button mushrooms served in a cabernet, bound with cream & refreshed with basil, wrapped in a puff pastry, dusted with brown sugar & black pepper then baked till golden.

**R 85**

### **GEL SNAILS (HOUSE SPECIALTY)**

Snails wrapped in bacon, pan-fried with red onion, black pepper & butter then served in chardonnay, bound with cream & refreshed with fresh oregano.

**R 75**

### **BASIL AND PORT LIVERS (HOUSE SPECIALTY)**

Chicken livers pan fried with butter, onions, mixed peppercorns & garlic then bound with whole peeled Italian tomato, doused with a vintage port, thickened with fresh cream & refreshed with basil.

**R 6**

### **MUSSELS PROVENCAL**

Fresh black shell mussels in a light French style sauce comprising of celery, carrots, onion, garlic & fresh herbs, doused with white wine & bound with whole peeled Italian tomato.

**R 7**

### **SPRINGBOK & ROCKET CARPACCIO**

Thin slices of smoked Springbok topped with fresh rocket dressed with lemon & extra virgin olive oil then sprinkled with a local Klein Rivier cheese.

**R 9**

### **GAME SAUSAGES**

Game sausages grilled to perfection & served with traditional cucumber tzatziki.

**R 7**

### **ABALONE**

Single whole abalone pan fried to perfection dressed with lemon butter herb sauce & served with basmati rice.

**R 5**

## MAIN COURSES

All oven baked dishes may require up to 45 minute waiting period Add gluten free pasta R30.



### HERMANUS SOLE (HOUSE SPECIALTY)

West coast sole grilled to perfection & topped with a combination of seafood in a delicious white wine, cream & thyme sauce. Served with basmati rice & seasonal vegetables. **R 260**



### DUCK IN TRIPLE SEC

Tender duck breast grilled to your preference sliced & served with a sweet orange, fresh thyme & triple sec butter sauce. **R 19**

### ITALIAN CALABALONE

Whole abalone pan fried to perfection served on black pasta dressed with onion butter herb sauce. Served with seasonal vegetables. **SQ**

### FRESH HAKE MAÎTRE DE HOTEL (HOUSE SPECIALTY)

Fresh fillet of hake fish prepared very simply in the oven with red onion & tomato, baked in butter & its own jus, then served with fresh baby spinach & basmati rice. **R 145**

### OVEN BAKED PRAWNS

King prawns doused with Chardonnay, garlic, lemon, fresh thyme, olive oil & butter. Oven baked & served in its own jus. Served with fresh baby spinach & basmati rice. **SQ**

### SMOKED SALMON & MUSHROOM PASTRY

Delicious crisp phyllo pastry filled with smoked salmon & mushrooms poached in chardonnay, herb cream sauce, then served with fresh baby spinach. **R 140**

### GRILLED RUMP STEAK (HOUSE SPECIALTY)

Tender steak flame grilled to your preference, served in a brandy, whole grain Dijon mustard, garlic, bay leaf & green peppercorn cream sauce, then served with potato croquettes & seasonal vegetables. **400g Rump R220 - 200g Fillet R220**

### GRILLED SPRINGBOK (HOUSE SPECIALTY)

Tender delicious flame grilled springbok loin sliced & served with a vintage port, mushroom & cream sauce, then served with baby spinach & potato croquettes. **R 265**



### SANTORINI CHICKEN (HOUSE SPECIALTY)

Tender chicken breast dusted with flour, pan-fried in butter & served in a white wine, lemon, oregano, fresh cream sauce then dusted with feta cheese & almonds. **R 13**

### BAZARUTO FILLET

Tender beef fillet flame grilled to your preference & served with a braised onion periperi, bay leaf, whole peeled Italian tomato sauce, doused with beer & bound with fresh cream. Then topped with two king prawns & served with fresh baby spinach & potato croquettes. **R 25**

### THAI STYLE SPRINGBOK RED CURRY (GLUTEN FREE)

Tender strips of Springbok loin pan fried with ginger, lemon grass, red curry paste, fresh chillies & vegetables bound in coconut cream & served with rice noodles. **R 17**

### NEW ORLEANS OSTRICH STEAK

Tender ostrich fan fillet, grilled to your preference, flamed at the table in Jack Daniels & topped with a green Madagascan peppercorn, lemon grass, ginger & coconut cream sauce. Served with potato croquettes seasonal vegetables on the side. **R 23**

### FETTUCCINE DON GIOVANNI

Tender strips of rump steak pan-fried in butter with garlic, black pepper & mushrooms then bound with a fresh herb and Cabernet cream sauce. **R 13**

## FROM THE GRILL

All our meat is carefully selected and matured for us with pride by "Our local specialty family butchery Van Blommestein"  
All steaks are seasoned with paprika, butter basted and flame grilled.

<b>JMP 400G</b> 8 days - wet aged	<b>R 185</b>	<b>CHICKEN BREAST 200G</b>	<b>R 95</b>
<b>FILET FILLET 200G</b>	<b>R 185</b>	<b>CALAMARI STEAK</b>	<b>R 125</b>
<b>FILET STEAK 200G</b>	<b>SQ</b>	<b>WEST COAST SOLE</b>	<b>SQ</b>
<b>CHICKEN BREAST</b>	<b>R 155</b>	<b>LINEFISH</b>	<b>R 165</b>
<b>FILET STEAK 200G</b>	<b>R 175</b>	<b>PRAWNS EACH</b>	<b>SQ</b>

## DECADENT DESSERTS

<b>CRÊPE BRÛLÉ</b> Traditional french vanilla pod baked custard, topped with a torch-flamed sugar t.	<b>R 60</b>	<b>HALVA PANCAKE</b> A delicious Greek pistachio halva, honey, nut & vanilla pod ice cream fantasy wrapped in a pancake. Mmmmm!	<b>R 60</b>
<b>ASSORTED FRUIT SORBET</b> Ask your waiter what delicious fruit flavours are available today.	<b>R 55</b>	<b>TROPICAL PAVLOVA</b> Delicious meringue filled with passion fruit curd & topped with fresh cream & tropical fruit, finished with a mixed berry coulis.	<b>R 60</b>
<b>CLASSIC VANILLA (HOUSE SPECIALTY)</b> Vanilla ice-cream served with our hot homemade condensed milk chocolate sauce.	<b>R 52</b>	<b>COCONUT PANNA COTTA (VEGAN)</b> A sweet coconut cream dessert served with a lemon grass & ginger compote.	<b>R 60</b>
<b>SWISS MINT CHOCOLATE TERRINE (HOUSE SPECIALTY)</b> Traditional Swiss dark mint chocolate prepared with cream, sugar & eggs to make a delicious slice of chocolate heaven.	<b>R 85</b>	<b>PEPPERMINT CRISP TART</b> A delicious combination of caramel, fresh cream, peppermint crisp chocolate and biscuit crumble	<b>R 60</b>
<b>STRAWBERRY FLAMBÉ FOR TWO TO SHARE</b> Fresh strawberries dusted with sugar flamed at the table with 10yr old brandy & served with a scoop of Belgium chocolate ice cream.	<b>R 95</b>		

## DRINKING DESSERTS

<b>CRÊPE CONNECTION</b> A warming after dinner drink, KWV 10 year old brandy and Amaretto served in a chilled cognac glass.	<b>R 90</b>	<b>MALT PEDRO</b> American style malt ice-cream combined with a delicious brandy cream liqueur.	<b>R 60</b>
<b>OLMECA BLACK PEDRO</b> Vanilla ice-cream blended with Olmeca black gold barrel aged tequila a delicious combination that could signify the beginning of an evening.	<b>R 65</b>	<b>ISLAND STYLE BLACK RUSSIAN</b> Chef Shane's favourite after dinner drink Kahlua, absolute vodka on crushed ice topped coconut cream.	<b>R 80</b>

## KIDDIES MENU

<b>MINI PATROL PASTA (V)</b> Pasta in a sweet Italian tomato sauce.	<b>R 45</b>	<b>SHARKO'S FISH FILLET</b> Fresh hake grilled & served with croquettes & veggies.	<b>R 55</b>
<b>CAPTAIN PLANET (V, GLUTEN FREE)</b> Chef's favorite green peas, rice & butter	<b>R 30</b>	<b>SPIDERMAN'S PENNE BOLOGNAISE</b> Beef mince made traditionally with Italian tomato & left to simmer for a few hours. Served with penne.	<b>R 55</b>
<b>MINI TURTLE CHICKEN</b> Chicken Strips Chicken breasts crumbed & fried served with croquettes & veggies		<b>CAPTAIN HOOK'S ICE CREAM</b>	