

summer menu

starters

- + orzo & yellow beetroot pesto** R 70.00
delicious combo of smoky-tasting yellow beetroot, macadamia nuts and basil
 - + south african snoek – baked with whole apricots** R 80.00
apricots with cumin, steamed coriander, garlic-lemon-butter, sweet-potato bun
 - + warm aubergine salad** R 70.00
a delicious vegetable salad served warm - with aubergine, rosa tomatoes, spinach, pecan nuts, tahina and lime
 - + slow roasted pork belly** R 75.00
sage glaze on a baked half-apple with sauerkraut
 - + ginger calamari with warm indonesian side salad** R 70.00
bean sprouts, raw peanuts, spring onion, rice, lime and sesame dressing
 - + ostrich bobotie parcels** R 70.00
homemade banana conserve, coconut sprinkles, avocado
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mains

- + vegan 'spaghetti' and 'meatballs' with tomato sauce** R 110.00
spiralized courgette spaghetti, redbeans, almond and sweetcorn balls - served with a sauce of tomato and thyme
- + warm aubergine salad** R 110.00
a delicious vegetable salad, with aubergine, rosa tomatoes, spinach, pecan nuts, tahina and lime
- + fresh, grilled hake in miso** R 135.00
marinated in ginger and maple syrup, served with a summer salad, avo and lime salsa
- + grilled salmon with asparagus** SQ
lemony quinoa, nori, poached egg
- + warm & tender, sweet & sour lamb shanks** R 190.00
citrus spiked polenta and Persian-lime pesto
- + casamance chicken** R 125.00
famous casserole from the casamance region of senegal - chicken marinated in lemon, onions and spices - sweet, sour and savory – with spiced couscous and chickpeas
- + lucky bean "portuguese" steak** R 150.00
rump with a rich red wine and onion gravy, a gremolata of lemon zest, parsley, garlic and onion - served with fat chips and a soft poached egg
- + beef fillet & cumin butter** R 165.00
roasted chakalaka and hand cut chips
- + slow roasted pork belly** R 145.00
sage glazed baked apple with home-made cabbage,beetroot and ginger sauerkraut
- + lucky bean beef burger** R 95.00
a hand made patty with sun-dried tomatoes, green peppercorns and garlic - topped with pesto, tomato and fried red onions, served with chips or salad

tastes for travellers

+ ostrich burger patty bobotie rice stuffing, mushroom and bacon sauce, hand cut chips or salad	R 105.00
+ springbok pie slow cooked in port jus – with spicy whole grape and tomato relish	R 110.00
+ boerewors & umngqusho (sugar beans & samp) a mix of African and afrikaans traditions onion and tomato gravy, chakalaka	R 100.00
+ roast venison caramelised yoghurt, black-pepper-and-peanut brittle - with a berry and baby leaf salad	R 180.00
+ koeksusters amasi ice cream	R 65.00
+ maroela malva & amarula cream	R 55.00

desserts

+ warm choc-pot sweet wine, coconut cream and chocolate - with vanilla short-bread and soft caramel sandwiches	R 65.00
+ spicy pumpkin ice cream - vegan caramelized pecan nuts and naartjie	R 60.00
+ maroela malva & amarula cream	R 55.00
+ blueberry sorbet, basil ice cream, lime meringue	R 60.00
+ dark chocolate tart & whipped cream	R 68.00
+ hot apple & pear pie with syrian spices with caramelised yoghurt	R 70.00
+ koeksusters amasi ice cream	R 65.00

corkage

Per Bottle	R 60.00
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