## Menu EDITION VI

MAINS		SOUPS	
Slow Roasted Pork Belly Spiced Butternut Cream, Crispy Baby Potatoes, Seasonal Greens, Balsamic Tomatoes.	R145	Italian Meatball & Tomato Soup	R65
Banting Option: Swop Potato For Cauli-rice		Spiced Aubergine & Lentil Soup	R65
Grilled Sirloin (250g)  Hand Cut Chips, Poached Egg, Chimichurri	R165		DCE
Banting option: Swop chips for stir fry veg - Add R18		Minestrone, Pesto & Parmesan  All served with toasted Ciabatta. (V)	R65
Malay Bobotie in Phyllo Turmeric Basmati, Sweet Pepper Salsa	R98	Banting Loaf - Add R12	
Beef & Ale Pie	R95	SANDWICHES, SALADS & BO	OWLS
Handcut Chips & Gravy		Smoked Coronation Chicken and	R95
Chicken & Leek Phyllo Pie  Vegetable Crisp Salad	R95		
Portuguese Prego Prego Sauce & Fresh Salad Greens on Ciabatta		Smoked Salmon, Cottage Cheese, Watercress & Crispy Capers on Rye Swop Rye for Banting Loaf - Add R12	R115
Beef R98.00   Chicken R95.00  Add Hand Cut Chips for R25		BBQ Pulled Pork & Rainbow Slaw on Panini, Sriracha Mayo	R95
Spiced Chicken, Pumpkin & Ricotta Bake Vegetable Crisp Salad (B)	R115	Roasted Mediterranean Vegetables, Toasted Seeds & Spiced Hummus	1130
Signature Beer Battered Hake	R95	on Rye (V)	R95
Served with Hand Cut Chips & Tartare Sauce  Smoked Salmon & Hake Fishcakes  Horseradish Potato Cream, Sundried Tomato,	R115	Chicken & Brown Rice Bowl Crisp Greens. Avo, Sweet Peppers, Cucumbers & Bacon in perfect combination. Warm Dressing.	R95
Courgettes & Crispy Capers		Dukkah Beef Salad	R95
Panko & Parmesan Crusted Hake Garlic Parsley Butter, Crispy Potatoes, Roasted Tomatoes, Seasonal Greens	R115	Orange, Red Cabbage, Sweet Red Onion, Radish & Coriander. Citrus Dressing. (B)	
Primavera Vegetable Pancake Napolitano Sauce, Parmesan Cheese, Side Salad (V)	R85	Roasted Pumpkin Bowl Couscous & Marinated Chickpeas, Feta, Sweet Pepper Whole Food Bowl. Sundried Tomato Dressing. (V)	R85
Vegetable Korma Basmati, Poppadum, Sweet Pepper Salsa (V)	R95	Signature Quiche of the Day Served with a Side Salad	R70

## Breakfast Menu

Served until 11:30

The Texan

Toasted Corn Bread, Smashed Avo, Bacon Jam, Chipotle

Cream Cheese, Dukkah & Kale Crisps

The Health Nut Toasted Granola, Nuts & Seeds, Rooibos Poached Fruit, Chia Seed Greek Yoghurt Bowl (V)	R75	(
The Forestier  Creamed Mushroom, Soft Poached Eggs, Pecorino Shavings Rocket. Toasted Ciabatta (V)	R75	
Signature Eggs Benedict Toasted English Muffin, Gypsy Ham & Soft Poached Eggs topped with Hollandaise Sauce	R85	
Salmon Florentine Toasted English Muffin, Creamed Spinach & Smoked Saln topped with Soft Poached Egg and Hollandaise Sauce	R98	(
Big Boy Breakfast Chipotle Cream Cheese, Herbed Pork Sausages, Caramelized Onion, Soft Poached Egg, & Crispy Potatoes	R95	
Peri Peri Chicken Livers Chicken Livers cooked to perfection in a Spiced Creamy Peri Peri Sauce. Toasted Ciabatta	R65	-
Signature Crepe Style Omelette Bacon, Mushroom & Cheese (or) (B) Classic Savory Mince, Smoked Cheese & Toma All served with Toasted Ciabatta. Banting Bread - Add R12	R85 to Jam	
The Rockafella Potato Rosti, Smoked Salmon, Cream Cheese, Soft Poached Eggs & Crispy Capers	R105	(
The Bare Basic Three egg scrambled egg, Chimichurri, Roasted Tomatoes. Toasted Ciabatta Banting bread - Add R12 Add Bacon portion - Add R18	R52	
The Continental  Butter Croissant served with a selection of Cheese and Char	R98 rcuterie	

## Cakes & Bakes

Crème Brûlée **R55** Classic Crème Brûlée, Berry Compote & Shortbread Biscuit Dark Chocolate Brownie R48 Served warm with Vanilla Ice Cream Banting Chocolate Brownie R52 Served with Cream **R55** Peppermint Crisp Eton Mess The Best of Both Worlds Spiced Apple Crepe R55 Served with Citrus Yoghurt & Toasted Almonds R55 Amarula Malva Pudding South African twist on this Classic Dessert Served with Homemade Crème Anglaise Toasted Buttermilk Scone R48 Served with Mascarpone & Berry Compote Bran Muffin R42 Served with Mature Cheddar & Preserves Selection of Freshly Baked Cakes & Treats (see cake display) R42



(B) Banting (V) Vegetarian