



Let's Get Started ...

White Asparagus & Artichoke Soup with crisp Fennel Shavings	R 65	Ⓥ
Fresh Garden Greens with Julienne Carrots, Sugar Snaps & Danish Feta tossed in a Soya Dressing, topped with homegrown toasted Pecan Nuts	R 75	Ⓥ
Exotic Caprese Salad – Rainbow Tomatoes, Bocconcini and Avocado drizzled with a Wild Basil Pesto and served with toasted Brioche Croutons	R 80	Ⓥ
Honey roasted Sweet Potato Rounds with peppered Salmon Trout Fillets topped with Pomegranate Crème Fraîche and preserved Figs	R 75	
Double baked Cheese Soufflé with a Shiraz poached Pear served on wild Rocket and Parma Ham Chards	R 95	Ⓥ
Duo of smoked Warthog and Springbok Carpaccio with a Red Wine Syrup, Parmesan Shavings & Sweet Potato Waffle Crisps	R 95	
Crispy fried Chicken Livers splashed with a Sherry Vinegar & Onion Jus served on a Baby Spinach & spicy Roma-Tomato Ragout	R 95	

More than Just a Bite ...

Oliver's Crackling Pork Belly on a sticky Apricot Sauce with caramelised Onion Croquette and Sweet Carrots	<i>Starter</i> R 125 <i>Main</i> R 195	
Oliver's creamy Orzo Risotto "Paella Style" with Shrimps, Scallops, Calamari & Mussels garnished with a grilled Prawn and Chorizo Slivers	<i>Starter</i> R 110 <i>Main</i> R 185	
Roasted Beetroot Gnocchi with grilled Baby Beets & Broccoli on a creamy Cauli-Sauce with Goats Cheese Wontons & Confit Shallots	<i>Starter</i> R 75 <i>Main</i> R 135	Ⓥ
Confit Duck Ravioli & slivers of seared Vanilla smoked Duck Breast on a peppery Blackberry Jus	<i>Starter</i> R 105 <i>Main</i> R 170	
Butternut Wellington served with Broccoli and Gem Squash Purée	<i>Main</i> R 145	Ⓥ
Sweet Potato and Chickpea Curry with seasonal Vegetables served with Poppadum, Sambals and Coconut infused Basmati Rice	<i>Starter</i> R 95 <i>Main</i> R 160	Ⓥ

The Main Attraction ...

Grilled Beef Fillet served on a Pearl Barley, Lentil and Oxtail Ragout
on a Peppered Brandy Jus R 220

Braised Lamb Shank on a Red Wine Jus
served with Dauphinoise Potato and minted Mushy Peas R 230

Seared Ostrich Fillet served with Sweet Pumpkin Fritters
with Hasselback Potatoes and Port Jus R 210

Chicken Supreme stuffed with 3 Cheeses served with fried Black Pilaf Rice
topped with a Wild Mushroom Sauce garnished with crispy Coppa Ham R 200

Grilled Sea-bass on a Dill & Garlic Butter Sauce
with mild Chilli, Lemon, Pineapple & Prawn Linguine topped with crispy Capers R 205

(All the above dishes are served with home-grown Seasonal Vegetables)

Don't Run Away Just Yet ...

Homemade Austrian Apple Strudel on Vanilla Custard & Vanilla Ice Cream R 70

Viennese Ice Coffee perfumed with Amaretto, served with a Wafer R 65

Dark Chocolate Truffle Tart with salted Caramel
topped with toasted Coconut & Macadamia Nut Praline R 80

Rose scented Crème Brûlée with a Rooibos Brandy Snap Cigar R 65

Black Bottom Cheese Cake with mixed Berries served on a Berry Float R 80

Oliver's Crêpes Suzette soaked in a Passion Fruit Syrup
flambéed with Drambuie, served with Vanilla Ice Cream R 85

Oliver's Ice Cream served in a Brandy Snap Basket
with Chocolate or Caramel Sauce 2 scoops R 40
(Salted Caramel Fudge, Rum & Raisin or toasted Coconut) 3 scoops R 60

The Mouse Trap ...

Cheese Board with homemade Preserves and Crackers R 120