

DINNER MENU

(SERVED FROM 18H00 – 21H00)

Soup

Soup of the Day

R60.00

Starters

Composed Potato, Mushroom-Tomato Confit, Blue Cheese and rocket salad enhanced by a green peppercorn dressing

R60.00

Smoked “Wayfarer” Trout Salad

R70.00

Grilled Patagonian Calamari smothered in a Rustic Tomato Broth served with Bruschetta

R70.00

Tempura Prawns with Caper Salsa, Basil Oil and Capsicum Aioli

R80.00

Beetroot Carpaccio, topped with Marinated Labne, Croutons and Salad Greens, drizzled with a Basil Oil and Balsamic Reduction

R60.00

Mains

Signature Beef Fillet

Served with Herbed Potato Gateau, Deconstructed Ratatouille and a Boegoe-Red Wine Jus

R170.00

Herb crusted Lamb Cutlets served with Potato Rosti, Pea Puree and a Mint Jus

R160.00

Grilled Duck Breast

Served with Saffron-Fondant Potatoes, Broccoli-Herb Salad and an Orange Sauce

R170.00

Herb and Pecan Crusted Venison

Served with Honey & Orange Roast Sweet-Potato and a Msoba Jus

R170.00

Chicken Breast – “Coq au Vin”

Flame-grilled Chicken Breast, Nestled on a Mushroom, Bacon and Herb Ragout

R150.00

Slow Roasted Pork Belly

Combined with Wholegrain Mustard Potato Puree, Apricot and Apple Chutney and a Rosemary Cream

R150.00

Fordoun Curry

Fragrant Lamb, Thai Chicken and Prawn or Vegetable Curry, Served with Basmati Rice, Poppadums and Sambals

R100.00 / R160.00

Grilled Norwegian Salmon

Nestled On Pomme Dauphinoise, Mango and Caper Salsa and Lemon Preserve

R175.00

Asian Style Line-Fish

Settled on Basmati Rice, Oriental Vegetables and a Soy-Ginger Broth

R170.00

Aubergine, Lentil and Creamed Spinach Parcel Settled on a Potato Rosti and Tomato and Capsicum Salsa

R110.00

Roast Butternut and Beetroot Risotto

Oven Roasted Butternut Squash combined with a Beetroot Infused Arborio Rice and Parmesan Cream

R110.00

Warm Moroccan Flavoured Quinoa and Flame-grilled Vegetable "Salad"

R95.00

Roast Almond Baked Paneer, served with a Selection of Tikka Spiced Grilled Vegetables and a Cucumber Raitä

R110.00

All main courses served with an assortment of fresh vegetables

Desserts

Trio of Homemade Guava, Milk tart and Caramelized Butternut Ice cream

R65.00

Chai Spiced Pumpkin Pudding, settled on a Pool of Crème Anglaise. Complimented by a Dried Fruit Compote

R65.00

Fruit Panna Cotta

Smooth vanilla Panna Cotta, topped with a Passion-fruit Jelly and Fresh Fruit Salsa

R60.00

Death by Chocolate Tart

Chocolate Decadence tempered by Marmalade Ice Cream

R65.00

Rosemary Shortbread, topped with Macerated Berries and Lemon Meringue Ice Cream

R65.00

Selection of locally Sourced Cheese, served with Biscuits and Preserves

R70.00