

Dinner menu

Starters

Soup Du Jour

Marinated Beef Carpaccio

Drizzled with olive oil, topped with rocket, cherry tomatoes and Parmesan shavings

Smoked Haddock Fish Cakes

Served with a tangy, tomato salsa & topped with tar tar sauce

Crispy Tempura Prawns

With a caramelized soy dipping sauce and side salad

Chicken Satay

Served with a peanut dipping sauce & an Asian rice & vegetable salad

Seasonal Salad (v)

Comprising of seasonal vegetables and feta cheese

Fire Grilled Aubergine (v)

Topped with tahina sauce, salsa and rockets leaves.

Thai Salad (v)

Edamame beans, cashew nuts, radish, red onion, gem lettuce, cucumber, celery, coriander, mint, red chilli & ginger

(Surcharge of 12% will be charged for a table of 10 pax or more)

Main Course

Rack of Karoo Lamb

Accompanied with roasted root vegetables, potatoes & beef jus

Hoisin Duck

Asian inspired duck served with braised carrots and sweet potato

Tender Beef Fillet

Cooked to your preference, with a mushroom duxelle and wilted spinach. Accompanied with baby potatoes

Sirloin Steak

Accompanied with shoe string French fries,
a side salad & a pepper sauce

Grilled Boerewors

A classic South African dish served with chakalah, spinach
and polenta

Chicken Schnitzel

Served with baby potatoes & steamed green vegetables

Springbok Shank

Served with a balsamic reduction, grilled vegetables
and potato puree

Catch of the day

Please ask your waiter

Pasta (v)

Tagliatelle served with Basil Pesto or Arrabiata sauce

Penne served with Arrabiata or Napolitano sauce