

Dinner Menu

Starters

Braised Pork Cheek, served on Pap with Chakalaka Ragu, Baby Leeks and Pork Jus	R75
Black & White Sesame Seared Tuna Salad with Japanese 7 Spice and a soy reduction	R75
Asian Springbok Inside Out Rolls Springbok Fillet, Cream Cheese & Rocket. Topped with Springbok Carpaccio, Avo, Mayonnaise & Balsamic Pearls, alongside Seared Springbok Sashimi	R95
Ricotta, Pea Gazpacho & Vignarola Salad	R70

Main Courses

Bone Marrow Crusted Beef Fillet Parsley Puree, Pickled Shallots, Asparagus & Beef Jus Sauce. Served with a choice of pap tert or herb crushed potatoes.	R180
Rooibos Fillet of Wildebeest Wild mushroom, braised with Cognac & Rooibos Tea Bag. Served with a choice of pap tert or herb crushed potatoes.	R185
Pan Seared Fish of The Day Vine Tomatoes, Asparagus Puree & a Rich Apricot, Marmalade & Mustard Sauce. Served with a choice of pap tert or herb crushed potatoes.	R170
Boerewors infused Lamb Shank Karoo Lamb & Boerewors Jus, Honey Glazed Carrots. Served with Mashed Potatoes.	R200
Ox Tail Potjie Ravioli Rich Ox Tail Jus, Julienne Baby Carrots, Mange Tout & Mushroom Puree.	R180
Fragrant Green Thai Chicken Curry Fresh Coriander, Seasonal Veg, Mange Tout, Jasmine Rice & a Cool Carrot & Yoghurt sauce.	R145

Vegetarian Main Courses

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| (V) Aubergine Parmesano
Green Leaf Salad and Herb and Garlic Bruschetta | R125 |
| (V) Farmers Market Quiche (Seasonal Roast Veg)
Panko Crumbed Mushrooms & a Smoked Paprika Aioli | R125 |

Dessert

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| Deconstructed Peanut Butter Milk Tart with Home Made Chocolate Ice-Cream | R70 |
| Sticky Toffee and Date Pudding with Stewed Apples, Salted Caramel
and Rum & Raisin Ice Cream | R70 |
| Amarula infused Crème Brulee with fresh berries, chocolate sprinkle
biscuit crumbs and Home Made Ice Cream | R60 |