

## MAINS

<b>Lamb Cutlets</b>	R170
A trio of grilled lamb cutlets, chefs basting, truffled risotto, wok fried vegetables.	
<b>Grilled Ribeye</b>	R200
250g grilled ribeye with Sweet potato mash, cherry tomatoes & forest mushrooms.	
<b>Norwegian Salmon Fillet</b>	R190
Pan seared Norwegian Salmon Fillet served on warm Salade Nicoise with Tangy Butter Cream.	
<b>Grilled free range beef burger</b>	R130
200g grilled beef burger with cheddar cheese, all the fixins, battered onion rings, hand cut chips & umami ketchup. Add: bacon 15/ fried egg 10/ avocado 15/ truffled mushroom ragout 20	
<b>Grilled pork fillet</b>	R160
Sesame & mustard crusted pork on a bed of polenta and roasted root vegetables and a rosemary & apple sauce.	
<b>Thai Chicken Curry</b>	R170
Chicken breasts curried with coconut & lemon infused basmati rice served with tomato salsa and poppadoms.	
<b>Free range chicken supreme</b>	R170
Stuffed with kale and feta, served on savory fragrant rice, topped with with a creamy mushroom sauce.	
<b>Butternut &amp; spinach cannelloni au gratin</b>	R135
Served with garlic bread and a garden salad	