

Sample À La Carte Menu (shortened)

<i>6 Oysters</i>	<i>R 145.00</i>
Served live with fresh lemon and black pepper.	
<i>Bobotie Spring Rolls</i>	<i>R 72.00</i>
Bobotie mince wrapped in thin pastry, lightly fried and served with banana and yoghurt.	
<i>Deep Fried Camembert</i>	<i>R 95.00</i>
Camembert cheese coated in white sesame seeds, lightly fried and served with honey and toast.	
<i>Springbok Carpaccio</i>	<i>R 95.00</i>
Smoked Springbok Carpaccio topped with Parmesan shavings and a balsamic and olive oil dressing.	
<i>Scampi Old Mill</i>	<i>R 182.00</i>
Six de-shelled king prawn tails done in a creamy curry sauce or garlic and herb sauce, served with freshly baked bread sticks.	

<i>Waterblommetjie Bredie</i>	<i>R 169.00</i>
Local Waterblommetjies slowly cooked with tender lamb, served with rice and salad.	
<i>Lamb Curry</i>	<i>R 162.00</i>
Curried Karoo Lamb, served with traditional sambals and poppadum.	
<i>Trio of Game</i>	<i>R 205.00</i>
Springbok, Kudu and Ostrich fillets grilled to your order and served with a creamy Amarula sauce.	
<i>Pepper Fillet</i>	<i>R 198.00</i>
Prime beef fillet grilled to order and drenched in a green pepper corn sauce.	
<i>Lamb Shank</i>	<i>R 178.00</i>
Tender Lamb Shank slow cooked in red wine, garlic and rosemary.	
<i>Spare Ribs</i>	<i>R 179.00</i>
Succulent Spare Ribs served with chips and salad.	
<i>Line fish of the Day</i>	<i>R 188.00</i>
Fresh line fish grilled in our lemon butter sauce.	

<i>Crème Brulee</i>	<i>R 62.00</i>
Traditional French Crème Brulee.	
<i>Ice Cream Old Mill</i>	<i>R 58.00</i>
Vanilla ice cream infused with pistachio halva, separated by crispy sheets of phyllo pastry and served with honey.	
<i>Chocolate Mousse</i>	<i>R 62.00</i>
Rich, creamy and decadent chocolate mousse.	
<i>Sabayon</i>	<i>R 85.00</i>
Creamy Champagne Sabayon (Zabaglione) dessert. The most popular and classic sweet recipe based on Champagne.	