À LA CARTE MENU



TO START

Sticky barbeque chicken wings with coleslaw	75
Fish cakes with wilted spinach, béarnaise sauce and capers	90
Crunchy spinach and feta risotto balls with tomato and basil	65
Beef carpaccio with parmesan, rocket and balsamic glaze	95
Herb-grilled calamari with tartar sauce	70
Slow-roasted tomato soup with crème fraîche and croutons	72
FRESHLY-CRAFTED SALADS	
Greek salad	80
Rocket and caramelised pear salad with blue cheese and walnuts	90
Roasted beetroot and butternut salad with quinoa, goats cheese, red cabbage and corn	95
add to your salad	
3 rashers of crispy bacon	18
smoked salmon 40g	48
lemon-and-herb grilled chicken 60g	28

IMPORTANT NOTICE

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Please note that while every effort is made to use fresh ingredients in the preparation of the food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats served, may contain permitted artificial colourants, flavourants and preservatives. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halaal and non-Kosher foods are also prepared and served on the premises.

PROKARD EXPLORER
If you have a Prokard Explorer with dining benefits, you can claim a discount of up to 50% on the food portion of your bill, right here, right now. If you are not a Prokard member and would like to join, please enquire at reception or visit prokardexplorer.com. Prokard dining discounts only apply when dining in the restaurant. Terms and conditions apply.

Prices are inclusive of 15% VAT. All orders are charged in South African Rands.

MAIN COURSE

Butter chicken curry with tomato and onion sambal and steamed basmati rice	145
Slow-braised pork belly with cauliflower purée and glazed carrots	135
Pan-fried salmon fillet with baby potatoes wilted greens and herb-butter sauce	195
Crumbed chicken schnitzel with fresh rocket	135
Classic battered or grilled fish with thick-cut chips and tartar sauce	130
FROM THE GRILL	
grilled to your specification and basted with olive or rosemary and sea salt or barbeque sauce and includes a side dish of your choice	i l,
steak	

Rump 300g	195
Rib eye 300g	210
T-bone 450g	215
Ostrich Fillet 250g	195
Homemade sauce selection green peppercorn and brandy classic black pepper mushroom and rosemary béarnaise mature cheddar and mustard tomato and onion 'smoor'	30
On the side crisp shoestring fries thick-cut chips baked potato with sour cream basmati rice roasted vegetables seasonal garden salad battered onion rings sweet potato sticks mielie p	28 ap

PASTA

your choice of penne or spaghetti wheat-free pasta available

Roasted tomato, olive oil, parmesan and rocket	90
Crispy bacon, cream, egg, parmesan and fresh parsley	95
Slow-cooked beef, tomato and italian herb bolognaise	110
SWEET	
Traditional malva pudding with crème anglaise	65
Baked vanilla cheesecake with blueberry compote	70
Apple crumble with vanilla ice cream	65
Dark chocolate mousse with fresh berries and crème fraîche	75