

Tapas

Artichoke & pea risotto with truffle oil. R70.50 (V)

Potato gnocchi with wild mushrooms and pecorino R69,50,
(V)

Serrano ham & brie platter with onion marmalade, salad and
toasted bruschetta. R110.50

Baked baked camembert on with apricot preserve and toasted
bruschetta R92.50 (V)

Prawn, mussel & chorizo paella R72.50

Miso marinated kingklip on stir fry vegetables, mango & a
chili teriyaki glaze R89,50

Grilled halloumi with Watermelon, pecans, rocket and a red
wine & balsamic reduction R69,50 (V)

Salt & pepper fried calamari on parsley couscous & red
pepper aioli R72.50

Baked vegetables and fior di latte topped with pecorino
served with toast (V) R 69,50

Lemon, pepper & cumin seed grilled sardines with napolitana
. R72.50

Beef Tataki with green chili mayonnaise and carrot crisp
R79.50

Deep fried risotto balls with with honey & mustard emulsion
and a pea puree R69,50 (V)

Seared kudu with sweet potato puree, green peas and a truffle
jus R71,50

Roast beef & chorizo gnocchi in red wine braising jus
R72.50

Duck rilette with toast & pickles R70.50

Beef cubes with bearnaise. R81.50

Pork belly cubes with a pineapple glaze & curried onions
R72.50

Caprese salad with fior di latte and a balsamic reduction
R73,50 (V)

Duck breast with crispy potatoes, mange tout and a black
cherry glaze R83.50

Poached Pears, pecan nut & goats chevin salad with a thyme vinaigrette R73,50 (V) (VG)

Roasted garlic & thyme Mediterranean vegetables with onion marmalade & bruschetta R69,50 (VG)

Grilled tender stem broccoli with cashew nuts & bearnaise R69,50 (V) (VG)

Dessert

Hazelnut chocolate truffles R45

Caramel popcorn flavoured baked cheesecake with caramel R50

Vanilla creme Brulee R45

Cheese Platter With preserves & Toast R140

Our food is based on a fresh food concept. Items on our menu will run out throughout the evening.