

## STARTERS

- 30 Daily farm bread, butter & olives
- 60 Brazilian black bean soup
- 60 Fresh tomato soup & basil pesto
- 78 Calamari dashi broth
- 85 Snoek cakes with olive mayonnaise
- 99 Herring, beetroot & apple salad
- 98 Trio of forest mushroom risotto
- 85 Tostada of layered mozzarella, tomato & fresh basil
- 85 Camembert tartlet with toffee onion & micro herbs
- 75 Watermelon & Danish feta salad
- 79 Salad of garden pickings & strawberry vinaigrette
- 99 Carpaccio of beef, olive oil, pecorino cheese & micro herb salad
- 84 Lamb tongue, grain mustard & lamb jus
- 70 Chicken livers, chorizo, chilli, tomato in a crisp potato basket
- 70 Dutch pulled beef croquettes ( bitterballen) mustard paint
- 60 Lamb bobotie samoosas with homemade chutney
- 78 Beef marrow with toast & pinotage jus



## MAINS



129 Vegetarian Plat du Jour

165 Fresh line fish with wilted spinach & dill veloute

179 Aromatic Cape Malay chicken curry, geelrys & sambals

195 Young rabbit cooked in beer

172 Traditional ox tongue, oyster mushroom & gherkin sauce with creamy mash & vegetables

135 Ox tripe cooked the Florentine way on homemade pasta

172 Lamb kidneys, shallot brandy flambé sauce, creamy mash & vegetables

158 Daube of lamb hearts

152 Breaded escalope of pork fillet, pineapple salsa

195 Master stocked belly of pork, crispy crackling, soya honey apple glaze

185 Parsley & mustard crusted rack of lamb, garlic confit

194 Chalmers sirloin of beef, Parys Kafee botter with hand cut chips & vegetables

225 Cracked black pepper fillet of beef, avocado & shoestring potatoes

ALL Main dishes served with selection of fresh vegetables & appropriate starch

## DESSERTS

65 Feuillantine of apple with candy floss ice cream

65 Classic vanilla creme brulee, Welsh shortbread & fresh fruit

65 Frozen espresso mousse with hazelnut syrup

65 Sticky toffee pudding with fudge sauce & ice cream

65 Coup Denmark - Vanilla bean ice cream with Belgian chocolate sauce

65 White chocolate ,& passion fruit baked cheesecake

48 Adult milksakes

Oude Wellington Estate - Dr. Schumacher's pottstijl brandy

All items & prizes on menu are subject to change without notification