



DINNER

Summer 2017

Developed in association with



Delicious

STARTERS

Roasted bone marrow served with mosbolletjies topped with gremolata. <i>Kanonkop Kadette Rose / 50.00 / 140.00</i>	<i>75.00</i>
Homemade ravioli pasta, with a mushroom and sun dried tomato filling and a creamy tomato sauce (V) <i>Vondeling Wooded Chardonnay / 65.00 / 200.00</i>	<i>72.00</i>
Grilled Rosa tomato tartlet, with parmesan cheese and basil pesto, drizzled with a balsamic glaze. Served with a green salad. <i>Ernie Els Big Easy Chenin Blanc / 50.00 / 150.00</i>	<i>72.00</i>
Roasted beetroot and goats cheese salad. Served with red onions, dried cranberries and Hartswater pecan nuts (V). <i>Tormentoso Old Vines Chenin Blanc / 60.00 / 180.00</i>	<i>68.00</i>
Crispy pork belly with apple puree, pickled vegetables and a sweet & sour pineapple sauce. <i>Thelema Sutherland Riesling / 50.00 / 150.00</i>	<i>85.00</i>

Flavourful

MAINS

Creamy Indian butter chicken, basmati rice, poppadoms and a coriander sambal <i>Tormentoso Old Vines Chenin Blanc / 60.00 / 180.00</i>	<i>135.00</i>
Homemade butterbean and truffle ravioli, served with a mushroom ragout (V). <i>Stark-Conde Postcard Series Pinot Noir / 65.00 / 195.00</i>	<i>125.00</i>
Grilled Beef fillet (250 gr) served on spinach puree, with a three cheese arancini, sautéed mushrooms complimented by a red wine and port reduction. <i>Waterford Pecan Stream Pebble Hill / 55.00 / 170.00</i>	<i>198.00</i>
Lamb cutlets (300gr) served on a roasted onion puree, beetroot droplets and sweet potato arancini. Complimented by a red wine reduction. <i>Guardian Peak Merlot / 55.00 / 160.00</i>	<i>195.00</i>

MAINS continue

Rib Eye (300gr) topped with a bone marrow and mixed herb compound butter, complimented by crispy crushed baby potatoes, sautéed green beans and beetroot. <i>Stark-Conde Stellenbosch Cabernet Sauvignon / 72.00 / 215.00</i>	<i>198.00</i>
Grilled sole drizzled with a lemon, caper and cream sauce. Served with crispy potatoes and summer vegetables. <i>Tokara Sauvignon Blanc / 65.00 / 195.00</i>	<i>179.00</i>
Lovingly prepared oxtail, served with pomme puree and gremolata. <i>Rupert & Rothschild Classique / 72.00 / 285.00</i>	<i>168.00</i>

Yummy

DESSERTS

Creamy homemade vanilla ice cream. Served with a decadent fudge or chocolate sauce. <i>Weltevrede Ouma se wyn / 25.00 (50ml)</i>	<i>62.00</i>
Summer berry ice cream trifle. <i>Weltevrede Ouma se wyn / 25.00 (50ml)</i>	<i>78.00</i>
Nutella crepes with roasted almonds served with homemade vanilla ice cream. <i>Thelema Vin De Hel Noble Late Harvest / 25.00 (50ml)</i>	<i>62.00</i>
Oreo chocolate cheesecake with a summer berry coulis. <i>Thelema Vin De Hel Noble Late Harvest / 25.00 (50ml)</i>	<i>68.00</i>
Vanilla crème brûlée with seasonal berries. <i>Thelema Vin De Hel Noble Late Harvest / 25.00 (50ml)</i>	<i>72.00</i>
Ouma's malva pudding served with traditional custard & homemade vanilla ice cream. <i>Liugi Lavazza CoffeeBeans, Cappuccino / 25.00 (short)</i>	<i>72.00</i>