

# - DINNER MENU -

FROM 18:00PM UNTIL 21:00PM

# **STARTERS**

# **O** Crumbed Camembert 65

Deep fried on a bed of salad and cranberry compote

# Pan Seared Fennel Scallops 85

Served with cauliflower puree, roasted cherry tomatoes and deep fried capers

# Honey Bush 75

Served with poached pear, biltong salad, blue cheese & walnuts

# Pulled Spring Rolls 60

Served with salad & sweet chilli sauce

# MAINS

\* All tables served with seasonal vegetables

# 300 g Rump steak 165

Served with chips/salad served with a creamy blue cheese or mushroom sauce

# Herb Rub Rack of Lamb 175

Served on a bed of olive crushed new potatoes and mint jus

# Slow Roast Pork Belly 165

In sage and whole grain mustard served with spiced sweet potato, watercress, red onion salad and a jus

# **O** Wild Mushroom & Courgette Risotto 140

Topped with parmesan cheese and truffle oil

Line fish 155 Chef Special

# Marinated Grilled Tiger Prawns 170

Served on a bed of Moroccan couscous, zesty rocket salad and lemon butter sauce

# Roasted Chicken Quarters 145

Served with fennel, olives, artichoke and chargrilled rosemary butternut

#### FROM 18:00PM UNTIL 21:00PM

# DESSERTS

#### Baked Chocolate Mousse 65

Served with vanilla ice-cream and sesame seed tuille

#### Deep Fried Fig Fritters 65

Served with lemon granita and vanilla ice-cream

#### Cheese Plate 95

3 local cheeses, compote, crackers and fruits

#### Vanilla Creme Brulee 55

Served with berry coulis & fresh berries

# **Service Times**

Breakfast Lunch Dinner 08:00am - 11:30am 12:00pm - 15:30pm 18:00pm - 21:00pm

For tables of 8 or more, a 12.5% service charge will be added to the bill