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| ***Lunch***    **\*Beetroot Falafel & Baby Carrots**  With goats cheese and dukkah spice  Fine herbs  75  **Whitebaite**  Garlic mayonnaise  55  **Eggplant & Bacon Salad**  Crunchy baby gem lettuce  Broccolini  Waldorf Salad Dressing  85  (Add poached egg R15)  **New Season Asparagus**  Black forest ham and crumbed camembert  Side salad  89  **Bree Street Beef Burger**  on kitka bun, bacon,  caramelized onion and cumin gouda  with triple cooked chips  115  **Land and Sea**  Confit pork belly & Grilled calamari  Ton katsu sauce  Side salad  95  **\*Dhal Curry**  Seasonal vegetables & papadum  79  (Add naan bread R18)    ***DESSERTS***      **Dark Chocolate Fondant**  Toffee Pecan ice cream  70  **Vanilla Panna Cotta**  Seasonal berries and lemon curd  65 |  | ***Lunch***  **Grilled Line Caught Fish**  Steamed asparagus  Minted peas with crispy pancetta  Creamy mash  159  **\*Butternut Gnocchi**  With baby spinach , broccolini walnuts &  Bavarian gorgonzola  148    **Five Weeks Matured Rump Steak**  Mushroom stroganoff and triple cooked chips  Cauliflower  198    **Elgin Pork Chop**  Braised cabbage, apple and caraway seeds  Roasted butternut  165  **Cape Malay Chicken Curry & Apricots**  With garlic naan & sambals  168  **Springbok Shank**  Dukkah spiced beetroot and orange  White sweet potato  189  ***SIDES***  **Side baby spinach Salad (V)**  39  **Triple Cooked Chips with Aioli**  39  **Duck Fat Roasted Potatoes**  55  P.T.O    *Our*  *Menu is created on local and sustainable ingredients.*  *Ingredients are delivered daily, due to seasonal change our fruits and vegetables may change from time to time.*  *Please inform our service staff of any dietary requirements .*  *WE THANK YOU FOR YOUR PATRONAGE* |