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| ***Lunch***  **\*Beetroot Falafel & Baby Carrots** With goats cheese and dukkah spice Fine herbs75**Whitebaite** Garlic mayonnaise 55 **Eggplant & Bacon Salad**   Crunchy baby gem lettuceBroccolini Waldorf Salad Dressing 85(Add poached egg R15)**New Season Asparagus**Black forest ham and crumbed camembert  Side salad89 **Bree Street Beef Burger**on kitka bun, bacon,caramelized onion and cumin gouda  with triple cooked chips115 **Land and Sea** Confit pork belly & Grilled calamariTon 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 Cauliflower198 **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**55P.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* |