



STARTERS

Prawn & Calamari Risotto

Bisque, masala, garden herbs, cream

R115\R175

Malay Spiced West Coast Mussels

Curry spices, coconut cream, potato samosa, tomato,
red onion and coriander sambal

R95/R145

Steak Tartare

Tomato, caper, gherkin poppers, parsley oil,
hen's egg, ciabatta toast

R105

Wild Mushroom Risotto (V)

Baby spinach, asparagus, goat's feta, white truffle oil,
ciabatta crumbs

R105/R160

Leeto Salad (H)

Grapes, broccoli, mange tout, fine beans, cucumber,
walnuts, avocado, goat's feta, spring onion, fennel,
red wine vinaigrette

R95\R130

(H) – healthy option

(VG) – Vegan

(V) – vegetarian



MAINS

Sustainable Fish

Broccoli, mange tout, fine beans, chilli & red onions,
fennel crushed new potatoes, lemon butter sauce,
tomato, olive & caper salsa

R190

Leeto Seafood Linguini

Sustainable fish, prawns, mussels, calamari, baby
spinach, spring onion, garden herbs,
soya & chilli cream sauce

R190

Springbok Loin

Pulled springbok tart, sweet potato puree, pickled
shimeji mushrooms, gooseberries, asparagus

R220

Char-grilled Kudu Loin

Sauté new potatoes, parsnip puree, chilli,
baby spinach, oven roasted tomato, garlic sauce

R210

Chalmar Beef Sirloin

Gratin Potato, carrot puree, baby carrots, wild
mushroom sauce, truffle oil

R198

Wild Mushroom Tart (VG)

Carrot puree, spring vegetables, sunflower seeds,
Kalamata olives, oven dried tomatoes,
salad leaves, parsley oil

R150

(H) – healthy option

(VG) – Vegan

(V) – vegetarian



DESSERTS

Chefs Cheese Selection

Local Artisan cheeses, fig preserve, gooseberry marmalade, walnuts, ciabatta toast

R115

Lemon Posset

Brandy snap, honey soil, berry gel

R85

Chocolate Delice

Salted caramel, vanilla ice cream, caramel popcorn, cocoa tuile

R 85

Kahlua Crème Brûlée

R75