MENU

AT HIGHGATE

LUNCH MENU

R195 includes 2 plates | R225 includes 3 plates

STARTERS

EMPANADAS
Deep fried folded pastry stuffed with butternut and tomato, served with an artichoke aioli.

SMOKED TROUT
Wayfarer smoked trout, seared and served with cucumber ribbons, tapioca and sweet corn puree.

BEEF TATAKI
Seared beef fillet, thinly sliced and served with fresh chili, olive oil and soya.

MAINS

PASTA
Homemade fettuccine in a puttanesca sauce, served with olives, capers and anchovies.

SEARED TUNA
Tossed with fresh greens and served with a honey and sesame dressing.

MUSSELS
West coast mussels, steamed and served with cream and tarragon.

SKINNY CHOPS
Skinny lamb chops, cooked with lemon and black pepper, served with a sweet potato puree and a chocolate jus.

BEEF FILLET
Pan seared to your taste, served with brandy butter basting, accompanied with roasted cherry tomatoes and triple cooked chips.

DESSERT

ETON MESS
A mixture of berries, meringue, marshmallows and whipped cream.

CRÈME BRÛLÉE
Chef's choice of custard topped with caramelized sugar.

SORBET
A selection of fresh flavoured sorbets.

STARTERS

CORN SOUP R68
Shiitake mushroom and corn soup, served with homemade bread and a touch of cream.

OXTAIL RAVIOLI R76
Trio of ravioli, stuffed with oxtail, served with an oxtail reduction and thyme foam.

ASIAN STYLE RIBS R72
Beef short-rib on the bone, slow cooked with hoisin, honey and chili, served with fresh slaw.

TOMATO PANNA COTTA R72
Savoury panna cotta served with roasted exotic tomatoes, pickled brinjal and basil pesto.

TUNA R98
Tuna two ways, cured and seared, and tuna tartar, served with avocado puree and a sesame twill.

CALAMARI & CHORIZO R78
Lemon and herb grilled calamari, served with chorizo and couscous.

MAINS

PRAWN RISOTTO R198
Fresh prawns tossed in with carnaroli rice, cream, white wine and topped with micro greens.

PORK NECK R182
Slow roasted pork with chili, soy and parsley stuffing, served on a bed of polenta and topped with a poached pear.

GNOCCHI R128
Beetroot pasta with porcini mushrooms, cream, white wine and served with parmesan shavings.

LAMB RACK R198
French cut rack of lamb, lamb crackling and lamb jus, served with a pea and mint puree and sweet potato mash.

NORWEGIAN SALMON R219
Grilled with fresh herbs and lemon butter, served on a bed of cranberry and bell pepper couscous.

BOUILLABAISSE R198
Mussels, prawns, calamari, crab and linefish served in chili and tomato with homemade bread.

CHICKEN ROULADE R169
Organic chicken breasts stuffed with mozzarella, parma ham and sage butter, served with potato dauphinoise and spring veggies.

TUNA R228
Seared tuna, lightly rolled in cajun and honey, topped with sesame seeds, served on a bed of couscous.

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