Dinner

Starters

Soup of the day

R70

Butternut Salad

goats cheese, pumpkin seed dukkah, pesto

R75

Tempura hake

roasted pineapple, chili, corn,

avocado mayonnaise

R115

Kudu

beetroot, basil, citrus

R125

Main Course

Mushroom

risotto, parmesan, truffle essence

R145

Aubergine

tomato, spinach, parmesan cream

R135

Fish

herb mash, pea, charred broccoli,

lemon dressing

R165

Pork belly

corn, mushroom, cabbage, jus

R185

Beef fillet

potato fondant, onion, spinach, jus

R195

The kitchen uses nuts, dairy and shellfish products, please advise should you have any dietary requirements.

No changes to the menu are permitted