

Dinner Menu

Starters

- Butternut Orange & Cardamom Soup** 68
Served with freshly baked buttermilk & honey sourdough bread
- Springbok Carpaccio** 95
With mint macadamia pesto, melba toast
- Sesame Crusted Pork Rashers** 98
Pickled cucumber & celery, mushy peas crème fraiche
- Spanakopita Samosa / Smoked Salmon** 58 / 89
Spinach ricotta samosa, parsley oil
- Prawn & Calamari Tian** 92
Smoked paprika, parsley & garlic fried prawns, tomato, avo & aubergine stack, crumbed calamari
- Spicy Chicken Livers** 78
Pan fried chicken livers, chilli, garlic & parsley, reduced beetroot cream

Main

- Beef Fillet** 205
200g Beef fillet, mushrooms, black brie, potato wedges
- Beef Burger** 125
Pickled cucumber, fresh coriander mayonnaise, pineapple carpaccio, baby potato wedges
- Norwegian Salmon** 172
Pan seared salmon, home baked black beans, Asian soy dressing, cucumber noodles
- Risotto** 125
Truffle flavoured risotto from homemade vegetable stock, fresh spinach, spring onion, zucchini noodles, basil, slow roast tomatoes
- Orange Pasta** 98 / 135
Roast butternut & thyme, sweet & spicy orange dressing, butternut tagliatelle, parmesan / Chicken
- Tomato Bredie** 155
Oxtail slow cooked tomato bredie, thyme basmati rice