

FISH

Fresh Fish of the Day (Deboned, grilled)	
Lemon butter	225
Chef's speciality sauce	245
Fresh Kingklip Fillet	245
Served with a Mediterranean lemon butter, fresh basil and sundried tomato sauce	
Prawns (Rice)	355
Sole	245
Grilled with lemon butter	
Calamari	199
Deep-fried or grilled (Tartare)	
Asian Seafood Curry (Rice)	245
Red Thai curry with fish, calamari, prawns and mussels	

MEAT

Kudu Fillet (Medium-rare)	269
Sliced and served with a raspberry and basil jus	
Hunters Schnitzel (Beef)	225
Served with a chicken liver and Madagascan peppercorn sherry sauce	
Game Schnitzel (Kudu)	225
Topped with a wild mushroom and cranberry cream sauce	
Beef Stroganoff	245
Sliced fillet, served with peppers in a creamy paprika sauce	
Fillet Bali (Sambal Oelek)	245
Blu Rump	229
Flame grilled, topped with roquefort, served with blue cheese sauce	
Rump (Flame grilled)	189
Fillet (Flame grilled)	220
Sirloin (400g)	259

**All mains are served with a side of your choice*

Sides	
Herb salad, Caprese stack, Greek salad	30
Chips, Pan-fried potatoes (Bacon), Potato croquettes,	32
Rice, Mashed potatoes, Vegetable of the day	
Sauces	
Pepper, Wild mushroom, Cheese, Dijon,	32
Blue cheese, Garlic cream, Monkey Gland	
Fresh garlic, Fresh chillies, Peri-peri	20

ENCORE

Cheese Cake	79
Crème Brûlée (A great classic)	79
Homemade Duo of Italian Gelato Sorbet	79
Homemade Italian Gelato (Ice Cream)	86
Vanilla Ice Cream, Hot Chocolate Sauce	74
Ferrero Rocher Mousse	89
Served with berry jus and fresh seasonal berries	
Cheese Platter for two	185
Biscuits, preserves, fruit and port	

SALADS

Pineapple Salad	119
Traditional French salad, pineapple, peppadew, deep-fried Danish feta, vinaigrette and balsamic reduction	
2 Cheese	129
Roquefort, deep-fried feta cheese on rocket with sundried tomatoes and strawberries (vinaigrette)	
Caprese	89
Sliced mozzarella, onion and tomato served with basil and a balsamic reduction	
Biltong	139
French salad topped with thinly sliced biltong, Danish feta, balsamic reduction and olive oil dressing	

SOUPS

Homemade Tomato and Basil Soup	80
Biltong and Mushroom Cream Soup	87

STARTERS

Prawn Tempura (Selection of dipping sauces)	142
Duck Liver Pâté (French) Brûlée	119
Served with preserve fig, marula jelly and toast	
Trinchado	109
Cubed beef fillet in a spicy cream sauce, feta cheese and olives	
Fish Cakes	99
Homemade Thai style cakes with sweet chilli sauce	
Roquefort and Preserved Fig Balls	85
Rolled in Japanese bread crumbs with a shiraz reduction	
Calamari	99
Deep-fried in a light batter (Tartare sauce)	
Crumbed Mushrooms	85
With sundried tomatoes, peppadews, Danish feta cheese and tartare sauce	
Snails	
Garlic butter	89
Garlic, cream & cheddar or blue cheese & garlic	99
Beef Tartare (A classic)	138
Chicken Livers	86
Pan-fried in mild peri-peri sauce	
Beef or Smoked Kudu Carpaccio	109
Served with fresh rocket, parmesan shavings and spring onion	
Avocado Ritz	137

POULTRY

Chicken Schnitzel	
Choice of cheese or wild mushroom sauce	179
Melted Emmental cheese, capers and roasted cherry tomatoes	189
Thai Chicken Curry (Rice)	179
Duck	245
Deboned crispy duck, topped with a clear orange sauce	