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**TAPAS SPECIAL R240 FOR THREE**

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Freshly shucked Oysters served natural	R25 each	Beef carpaccio with basil pesto, rocket and pecorino	R85
Caprese Salad with fior di latte and basil pesto	R85	Slow cooked pulled oxtail sautéed with homemade gnocchi, tomato & spinach bound in braising jus.	R85
Duck Springrolls with citrus hoison dip.	R85	Baked Camembert with bacon & and sweet tomato compote	R90
Homemade potato gnocchi with edamame beans, napoletana, spinach, truffle oil and pecorino	R85	Lamb meatballs served on home made flatbread, humus, pickled cucumber, tzatziki & pico de gallo.	R85
Grilled Sardines cooked in garlic, lemon and parsley, served with tomato, olives and sourdough toast	R85	Glazed Pork ribs with honey and soya and asian coleslaw	R85
Home made beef dumplings served with a chili ponzu reduction.	R85	Soft Bao Buns with Pulled Pork, home made kimchi, bbq pork jus.	R85
Hand cut fries topped with bacon bits, aioli, parmesan, spring onion & a Cheese sauce	R89	Chicken & herb croquettes served with aioli verde	R85
Home made kimchi served with sourdough toast	R85	Spinach and cheese tapioca dumplings with chilli soya dip	R85
Edamame Beans with chilli butter	R85	Grilled prawns with chorizo and herb risotto	R85

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**SEAFOOD PAELLA- SERVES 2 R400**

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Prawns, line fish, calamari, full shell mussels cooked in fragrant savoury rice  
*ADD CHORIZO R60*

A selection of artisanal cold meats & cheese platter served with preserves & sourdough toast .

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**SET MENU SPECIAL**

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R240-2course  
*Starter-Main*

R260-3course  
*Starter-Main-Dessert*

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**SET MENU STARTERS**

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Roasted pepper, tomato and basil soup	R85	Homemade ravioli filled with herbed ricotta, egg yolk and truffle beurre noir	R85
Fresh black mussels set in a saffron beure blanc & toasted bruschetta.	R85	Grilled Octopus served with squid ink mash potatoes, spring onion and olive arrabiatta	R85
Bacon Wrapped Chicken and Spinach roulade with pomme puree and orange viognier jus	R85	Pulled beef tacos with cream cheese, guacamole and salsa	R85

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**SET MENU MAINS**

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✓ Beetroot risotto with goats chevin with roasted walnuts and wild rocket	R165	Roasted Pulled Duck with Mushroom & Spinach Risotto with Black Cherry Jus.	R175
Blackened hake served with garlic & parsley crushed new potatoes, Roasted peppers & a creamy spinach veloute.	R175	Twice cooked smoked pork belly with a paprika & mustard rub served with a chili garlic mash, green beans & a sweet mustard emulsion.	R175
Steak au poivre served with Lyonnaise potato, tender stem broccoli, pearl onions & bandy peppercorn sauce	R175	Slow braised Osso Bucco & Butternut Set on sundried tomato & herb mash potato, baby carrots & a red wine jus.	R175

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**A LA CARTE MAINS(NOT INCLUDED IN SET MENU)**

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Grilled Beef Fillet with mushroom risotto and mushroom sauce	R225	Slow braised lamb shank with burned onion & pea mash, root vegetables & a port jus.	235
Grilled Line Fish with roasted new potatoes , exotic mushrooms and truffled cream of pea sauce	R190		

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**STEAK FRITES**

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**SIRLOIN 300G** R185

*SAUCES- R25Peppercorn or Mushroom*

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**DESSERTS- R70-3RD COURSE SET MENU**

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Creme Brulee	Panacotta
Chocolate Brownie with chocolate sauce and vanilla ice cream	Vanilla Baked Cheesecake

*Please Note: Our Menu is Based on Fresh Food concept which changes frequently, as a result, some items may run out during the evening.All menus are subject to change without notice. Items on this menu may, despite the best efforts and care of our kitchen staff, contain traces of allergens including, but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat.*

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