

# STARTERS

<b>GARLIC SNAILS</b> Snails, cream, white wine and garlic sauce, ciabatta.	<b>R80</b>
<b>PRAWN RISsoles</b> Prawn rissoles, micro greens, lemon mayonnaise	<b>R80</b>
<b>KUDU CARPACCIO</b> Kudu carpaccio served with apple, radish & garam masala salsa, parmesan shavings, basil pesto, pine nuts & crostini's	<b>R105</b>
<b>SIGNATURE DUCK &amp; FIG SAMOOSAS</b> Plum and ginger sauce, pickled red cabbage, beetroot chips	<b>R95</b>
<b>MEDITERRANEAN PLATE</b> Hummus, sundried tomato pesto, olive tapenade, chickpea fritters, tomato chutney, deep fried haloumi, pita bread.	<b>R90</b>
<b>SILVER ORANGE SALAD</b> Rocket, cucumber, tomato, olives, feta, red onion, olive oil, Origanum.	<b>R88</b>
<b>ROASTED PEAR &amp; GORGONZOLA SALAD</b> Roasted pear, gorgonzola, candied walnuts, baby spinach, rocket, parmesan shavings with a honey mustard dressing	<b>R105</b>
<b>ORANGE AND TABOULEH SALAD</b> Bulgar wheat, mint, onion, balsamic roasted beetroot, butternut, dates, orange segments, toasted almond flakes, lemon infused olive oil.	<b>R105</b>
<b>TEMPURA TUNA AND SALMON SUSHI</b> Nori, avocado, tuna, salmon, Japanese mayonnaise, tempura batter, panko breadcrumbs, sweet chilli, sesame seeds.	<b>R110</b>
<b>BAKED CAMEMBERT AND NUT PHYLLO PARCELS</b> Baked camembert cheese rolled in nuts wrapped in phyllo served with cranberry sauce, honey & pickled beetroot	<b>R95</b>

**PLEASE NOTE:**

PLEASE INFORM YOUR WAITER REGARDING ALLERGIES  
TREE & GROUND NUTS ARE USED IN KITCHEN.

PLEASE NOTE WE PREPARE ALL ITEMS ON ORDER, PLEASE EXPECT AN AVERAGE WAITING PERIOD OF 30 MINUTE REGARDING MAIN MEALS

# MAINS

<b>SEARED NORWEGIAN SALMON</b>	<b>R290</b>
Seared salmon fillet, Asian style cole slaw, harissa mash, cardamom & mango sauce	
<b>GRILLED FRESH FISH (PLEASE ASK WAITER)</b>	<b>R258</b>
Grilled fresh fish, Moroccan spiced red & white quinoa, lemon velouté, char-grilled marinated pepper.	
<b>MARROW FILLET</b>	<b>R240</b>
Grilled fillet, roasted marrow bones, sweet potato mash, onion rings	
<b>GORGONZOLA FILLET</b>	<b>R265</b>
Grilled fillet, gorgonzola, red wine reduction, braised red cabbage, sauteed potatoes, seasonal vegetables.	
<b>FILLET MEDALLIONS</b>	<b>R220</b>
Fillet medallions, roasted baby potatoes, crispy bacon, caramelised onions, roasted pimento, Dijon mustard sauce.	
<b>BEEF RIBEYE</b>	<b>R280</b>
400g Ribeye off the bone, green peppercorn & brandy sauce, baked potato wedges, roasted masala cauliflower	
<b>THREE CHEESE STUFFED CHICKEN</b>	<b>R210</b>
Chicken breast stuffed with ricotta, Emmenthaler and feta, balsamic mash, parmesan tuille.	
<b>OSTRICH FILLET</b>	<b>R245</b>
Ostrich fillet, sherry cream sauce, honey roasted beetroot, crushed potatoes.	
<b>SPRINGBOK LOIN</b>	<b>R245</b>
Pan-fried springbok loin, dauphinoise potatoes, braised red cabbage, cranberry & port sauce.	
<b>SLOW COOKED LAMB SHANK</b>	<b>R268</b>
Lamb shank slow cooked in red wine, blistered Rosa tomatoes, mint mash, seasonal vegetables.	
<b>TERIYAKI PORK BELLY</b>	<b>R220</b>
Pork belly, teriyaki sauce, fried rice balls, roasted carrot, sweetcorn, apple puree	
<b>PASTA VERDE</b>	<b>R190</b>
Linguine, sugar snap peas, broccoli florets, baby spinach, cream, white wine	

# DESSERTS

FROZEN PEANUT FUDGE ICE-CREAM.	<b>R78</b>
CITRUS INFUSED FLOURLESS CHOCOLATE CAKE SERVED WITH ICE-CREAM.	<b>R78</b>
BAKLAVA CHEESECAKE SERVED WITH ICE-CREAM	<b>R78</b>
MALVA PUDDING WITH VANILLA ICE-CREAM & ANGLAISE.	<b>R78</b>
MIXED BERRY PAVLOVA	<b>R88</b>
CLASSIC CRÈME BRULEE.	<b>R75</b>
LEMON / PASSIONFRUIT SORBET.	<b>R65</b>