DESSERT

TAPAS

Goat's Cheese and Beetroot (V) 105

Grilled goat's cheese with beetroot mousse, caramelised pecans, mandarin segments and a micro salad

Soup de Jour 110 Soup of the day (please ask your waiter), served with garlic bruschetta

Risotto (V) 120 Creamy pea and pesto risotto served with parmesan, mushrooms and pea jewels

Smoked venison carpaccio 125 Enhanced by parmesan shavings, capers, rosemary and lemon olive oil served with a local micro herb salad

PIECE DE RESISTANCE

Highgate Garden Salad 140 Served with panko crumbed halloumi, micro greens, cucumber ribbons, cherry tomatoes and toasted seeds

Fillet of Beef 255 200g beef fillet, complimented with potato wedges and in season vegetables, red wine jus and parmesan wafer

Grilled Chicken Breast 165 With a chasseur sauce, exotic mushrooms, cherry tomatoes and potato fondant

Rack of Lamb 260 Grilled rack of lamb partnered by potato and butternut dauphinoise, with cauliflower puree, served with inseason vegetables and mint aioli

Marinated Beef Short Rib 220 Rested on a bed of herb mashed potatoes, mushrooms and carrots, complimented by crispy carrots and short rib red wine jus

Potato Gnocchi (V) 170 Partnered with creamy gorgonzola quenelle and butternut mousseline, with parmesan shavings

Vanilla Panna Cotta 110 Homemade vanilla panna cotta served with caramelised orange

> **Decadent Chocolate Mousse Pudding** 110 Served with fresh cream

> > Dom Pedro 85 Made with Amarula or Whiskey

WINE & DRINKS

WINE

2021 Highgate Blanc De Noir Bottle 160 | Glass 50

2020 *Highgate* Pinotage Bottle 180 | Glass 55

2020 Highgate Cabernet Sauvignon Bottle 220 | Glass 55

2019 Highgate 'Sakkie' Blend Bottle 220 | Glass 60

Babylonstoren Chenin Blanc Bottle 250 | Glass 65

Babylonstoren Rose Bottle 270 | Glass 65

BUBBLES

Steenberg Pino Brut | Bottle 320 Steenberg Chardonnay | Bottle 290 Colmont Brut | Bottle 345

HOT BEVERAGES

Irish coffee	85
Made with Jameson Whiskey	& Brustar coffee
BruStar Espresso	21
Farmers Cappuccino	40
Flat White	30
Americano	24
Cortado	24
Cafe´ Latte	26

SPIRITS

Tanqueray Gin	35
D031 Perfect Gin	35
D031 Scarlet Gin	35
D031 Barrel Aged Gin	35
Jameson Select Reserve Abelour	40 75
KWV 10 year Brandy	35
Hennessy	55
Sugar Baron White Rum	35
Sugar Baron Copper & Vine Rum	35
Sugar Baron Jorum of Skee Rum	40

BEERS & CIDERS

Castle Lite	40
Heineken	40
Heineken Free	40
Windhoek	40
Cluver & Jack	40

SODAS

Appletizer / Grapetizer	34
Dry Lemon	25
Indian Tonic	25
Coke / Coke Zero	30
Peach \ Lemon Ice Tea	30
Pink Tonic	26
Lemonade	30
Cheeky Cranberry Tonic	25

COCKTAILS

Strawberry Daiquiri 90 Mojito 90 Bloody Mary 95 Margarita 85

All cocktails can be made virgin | 65

