

Skyfall

CASUAL DINING

MENU

STARTERS

Soup of the Day R70

Hearty soup, prepared fresh daily, served with bread and butter. Please enquire from your friendly waitron.

Tempura Cauliflower Florets R95

Fresh picked cauliflower, sautéed garden spinach, sundried tomato pesto, grilled marinated aubergine.

Dargle Valley Pulled Pork Parcel R95

Slow braised, red cabbage, pineapple raisin relish, jus.

Moore's-Pitt Chicken Livers R75

Free range chicken livers, peri-peri sauce, caramelized onion and garlic, herb grilled artisanal bread shard.

Karoo Lamb Spring Roll R110

Slow cooked veld reared, free-range Karoo pulled lamb, hand rolled spring roll accompanied by green pea velouté, mint oil and garden herbs.

LIGHT MEALS

Quinoa Bowl R95

Roasted ratatouille quinoa salad, seaweed, marinated peppers, baby marrow ribbons and seasonal roasted vegetables, tahini accompanied by house made pickles.

Forrest Mushroom Alfredo Tagliatelle R105

Wild mushroom, white wine, garlic, ham and cream sauce set on tagliatelle pasta. Parmesan cheese and chilli.

Chicken Peppadew Pasta R140

Moore's-Pitt, free range chicken strips, peppadew and cream pasta sauce with sautéed garden spinach and broccoli, tagliatelle pasta, grana Padano, chilli.

Spaghetti Bolognese R150

Slow cooked, veld reared ground beef and tomatoes. Tossed with spaghetti pasta and topped with grana Padano.

Menu selection is based on seasonality and availability of local fresh produce. Menu items and above selections may change on Chef's discretion and without update to the above menu sample.

Skyfall

CASUAL DINING

MENU

MAIN COURSE

Kashmiri Butter Aubergine Curry R120

Spiced aubergine in a rich cream mild curry sauce, herbed basmati rice, poppadom, peanut mint and coriander sambal, toasted coconut.

Lentil Shepherds Pie R125

Brown lentil, walnut red wine and heirloom tomato ragout topped with herbed mashed potatoes and served with house made pickles.

Chicken Schnitzel R165

Crumbed organic free range Moores-Pitt chicken fillet topped with your choice of sauce: Madagascar green peppercorn sauce or cream bourbon mushroom sauce or aged cheddar sauce. Served with garden salad and hand cut fries.

Pork belly R155

Slow braised Dargle Valley, free range pork belly, confit potato fondant, sautéed seasonal vegetables, crackling and date jus.

Karoo Lamb Shoulder R215

Roasted deboned, rolled free range Karoo lamb shoulder, mashed potato, sautéed garden vegetables, pea and mint puree and topped with roasting jus.

Brahman Hills Veld Reared Beef Fillet R255

Pan-seared, garlic and thyme butter basted free range, beef fillet, hand cut fries, tempura onion rings, Madagascar green peppercorn, Drambuie sauce.

Beef Brisket R170

Dry spice rubbed grass-fed, free range, beef brisket slow braised and served with peppered mashed potato, butternut, bordelaise.

Menu selection is based on seasonality and availability of local fresh produce. Menu items and above selections may change on Chef's discretion and without update to the above menu sample.

GOURMET BURGERS

All burgers are served with a choice of: hand cut fries, vegetables of the day or garden salad with dressing

Smokey Texan Ground Beef Burger R125

Roast garlic and chilli, house made, free range, grass-fed beef patty, bacon onion jam, smoked cheddar cheese, Texan styled barbecue sauce, crisp lettuce, tomato, gherkin and onion.

Loaded Cheese Burger R140

Mozzarella stuffed, free range, grass-fed ground beef patty, smothered with a three-cheese sauce, and all the trimmings.

Tandoori Chicken Burger R120

Tandoori spice blend marinated Moores-Pitt, free range chicken thigh fillet, topped with raita, crisp shredded lettuce, tomato, onion.

Teriyaki Chicken Burger R120

Japanese bread crumbed teriyaki marinated Moores-Pitt, free range chicken thigh fillet, garden slaw, crisp lettuce, tomato, gherkin, onion.

DESSERTS

Cake of the Day R85

Please enquire from your friendly waitron.

Sliced Fruit with Trio of Sorbet R75

Lemon Meringue R65

Baked New York Cheesecake R85

Topped with passion fruit coulis.

Dark Chocolate Fondant R85

Soft centre 70% dark Callebaut Belgian chocolate pudding, mixed berry compote, house made vanilla gelato.

Waffle R85

House made waffles topped with vanilla gelato, chocolate sauce and berry compote.

INCREDIBLE MILKSHAKES

Ponchos Milkshake R78

Coffee tequila shake with salted cramel popcorn and fudge.

Hazelnut and Chocolate Shake R68

Topped with chocolate doughnut, brownies, truffles and hazelnuts.

Springbok Shake R70

Peppermint liqueur, Amarula topped with Turkish delight and meringue.

Triple Berry Shake R75

Strawberry, raspberry and blue berry shake topped with macaroon and maraschino cherries.

Menu selection is based on seasonality and availability of local fresh produce. Menu items and above selections may change on Chef's discretion and without update to the above menu sample.