# Good Evening & Welcome!

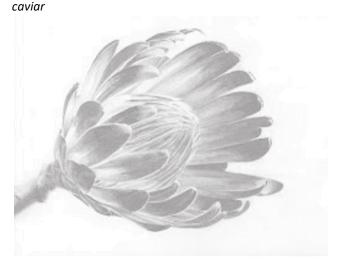
*We care about our environment... We care about you...* 

Through our passionate endeavours, we have developed philosophies and customs with which we aspire lasting and consequential effects on the environment and our local community. We strive for mindful, responsible sourcing and sustainable contribution to our environment.

## THE INTRODUCTION...

East Coast Oysters	R45 each / R225 ½ doz
Served on crushed ice with le vinegars	mon, caviart and flavoured
(V) Roasted Butternut Sq Served with a lightly curried	
(V) Tempura Artichoke He	earts R95

Thai coriander dressing, marinated zucchini sticks, asparagus and spinach



## THE MAIN SHOW...

### (VE) Thai Green Vegetable Curry

Seasonal vegetables tossed in a delicate and fragrant coconut, ginger and coriander cream Recommended wine ~ Fryers Cove Pinot Noir

# Crumbed Chicken Kiev

Served with slow roasted mushrooms, reduced thyme reduction, pesto crème and salted foam **Recommended wine ~ Reyneke Biodynamic Sauv Blanc** 

#### Roasted Lamb Shank

roasted lamb shank served with a reduced lamb jus, potato mash, and butternut puree Recommended wine ~ Meerlust Cab Sauv

## Seafood Plate

R285

R185

R255

R275

Grilled line fish, prawns, mussels and crisp squid in a fragrant Thai broth with mango and sweet potato Recommended wine ~ Boekenhoutskloof Semillon

### THE SWEET FINALE...

Dessert Trio R95 Mini apple crumble, bread and butter pudding, vanilla bavorois and homemade ice cream

Chocolate decadenceR95Baked chocolate pudding, chocolate fudge, marquiseand chocolate parfait

Thyme Panna CottaR125With coconut sponge, vanilla crumble, parfait and<br/>minted jelly

# Midlands Cheese Platter R195

Array of locally sourced cheeses, seasonal fruit, preserves and water biscuits



Changing Views ....

Wednesday, 19 July 2023