

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 lemon, caviart and flavoured vinegars

(V) Roasted Butternut Squash Soup **R75**
Served with a lightly curried ice cream

(V) Tempura Artichoke Hearts **R95**
Thai coriander dressing, marinated zucchini sticks, asparagus and spinach

Parmesan Risotto Arancini **R125**
Served with a spiced beetroot puree, salted foam, crumble and with caviar



Changing Views....

Wednesday, 19 July 2023

THE MAIN SHOW...

(VE) Thai Green Vegetable Curry **R185**
Seasonal vegetables tossed in a delicate and fragrant coconut, ginger and coriander cream
Recommended wine ~ Fryers Cove Pinot Noir

Crumbed Chicken Kiev **R255**
Served with slow roasted mushrooms, reduced thyme reduction, pesto crème and salted foam
Recommended wine ~ Reyneke Biodynamic Sauv Blanc

Roasted Lamb Shank **R275**
roasted lamb shank served with a reduced lamb jus, potato mash, and butternut puree
Recommended wine ~ Meerlust Cab Sauv

Seafood Plate **R285**
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 decadence **R95**
Baked chocolate pudding, chocolate fudge, marquise and chocolate parfait

Thyme Panna Cotta **R125**
With coconut sponge, vanilla crumble, parfait and minted jelly

Midlands Cheese Platter **R195**
Array of locally sourced cheeses, seasonal fruit, preserves and water biscuits

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