

Dinner Menu

Starters

Chicken Liver & Bacon Parfait , citrus butter, poached pear, bruschetta	80
Roast Tomato Risotto , parmesan, crème fraiche, basil	85
Springbok , red wine jus, butternut dumplings, pickled beetroot, parsnip puree	95
Oxtail Ravioli , bacon, mushroom, thyme, parmesan	95
Thai Spiced Duck Carpaccio , braised cabbage, mango puree, coriander	110
Salmon Tartare , spring onion, coriander, sesame wafers, kewpie	135
Coconut Fried Prawn Tails , avocado, edamame, ponzu dressing, slaw	155

Mains

Pesto Gnocchi , chilli, goat's cheese, pumpkin seeds, spinach	145
Sesame Fried Squid , crunchy slaw, sriracha, pineapple salsa	185
Line Fish , spicy sweet potato, broccoli, coconut & ginger cream, coriander	190
BBQ Glaze Pork Belly , baby onion, creamy mash, spinach, peas	190
Beef Fillet , brisket croquette, carrot puree, mushroom, mash	220
Roasted Lamb Rump , raita, spicy bean ragout, crispy onion	225

Classics

(Served with one choice of rustic fries, green salad or roast vegetables)

250g Sirloin , mushroom cream	175
300g Lamb Cutlet , with roast garlic & oregano gravy	195
200g Fillet , brandy pepper sauce	220

Deserts

Ice Cream Selection	70
Cheesecake Mousse , crumble, crunchy meringue, mango, blue berry sorbet	75
Frozen Hazelnut Parfait , chocolate ganache, homemade marshmallow	85
70% Cocoa Billionaires Shortbread , gold nuggets, honeycomb ice cream	90
Locally Produced Cheese Board , fig preserve, lavash, grapes, homemade bread	155