



## STARTERS

Burnt sweet potato soup, crispy bacon shards, Greek feta  
60

Beetroot and gin cured salmon trout gravadlax with a tomato, caper and beetroot salsa,  
Cardamom infused evaporated milk jelly and rye croutons  
70

Fresh black mussels in a smoked garlic and red pepper cream, served with toasted foccacia  
75

Pea and chorizo risotto with Parmesan crisp and leek ash  
65

Vietnamese style pulled pork spring roll, Asian dipping sauce,  
pickled ginger and puffed wild rice  
65

Deep fried goats cheese and sun dried tomato mousse with pear and vermouth puree,  
raspberry coulis and melba toast  
70

Venison tataki, soya sauce reduction, ginger paste, coconut mayonnaise and crisp radish  
80

Plum and asparagus salad with croutons and mustard vinaigrette  
75/95

Pulled beef salad with oven dried tomatoes and crispy onions  
80/105



## MAIN COURSE

Pan fried salmon trout, watercress risotto, red and yellow pepper coulis, asparagus and Parmesan  
190

Grilled linefish, new potatoes, bloody Mary sauce, broccoli, baby carrots and a vodka basil pesto  
165

Slow roasted pork belly with Cajun pineapple glaze, potato and corn fritter, broccoli, baby leeks,  
roasted cherry tomatoes and glazed baby apples  
155

Beef fillet with exotic mushroom puree, pan seared shitake mushrooms, Darjeeling tea reduction,  
baby carrots, baby leeks and roasted sweet potato  
205

Miso based green thai chicken curry with charred spring onion and spinach sesame tempura rolls  
140

Deconstructed springbok shank in puff pastry, roasted vine tomatoes,  
minted mash and a black cherry jus  
165

Beer and teriyaki marinated sirloin, warm noodle salad, nori butter and coriander crème fraiche  
170

Potato gnocchi with onion and garlic spinach ball, melba toast and parmesan  
115

Grass fed beef burger enriched with Wagyu fat, filled with smoked mozzarella cheese and bacon  
served with avocado mousse, salad and homemade chips  
135

Chef selection pasta (please ask your waitron)  
110

Mixed platter for 2: selection of cheese, charcuterie, pickles, chutney and preserves  
served with fresh bread of the day  
260



## DESSERTS

White chocolate and bay leaf crème brûlée paired with Nitida Riesling  
65

Beetroot, apple and balsamic crumble, almonds and a honeycomb ice cream  
65

Chocolate and cranberry terrine, chocolate siphon cake, white chocolate and coconut clusters,  
sour berry jelly and lemon curd  
75

Malted banana ice cream bar with peanut caramel and a mango cream  
65

Roasted summer fruit and blue cheese frozen yoghurt pavlova with a lightly spiced fruit syrup  
65

Cheese platter with chutney and preserves  
85

Home baked cheesecake  
55