

Dinner – A La Carte

Starters

Soup du Jour 60

chef's soup of the day

French Onion Soup 65

with herb parmesan crouton and crispy fried onion rings

Melange of Mushroom Arancini 85

roasted mushrooms, ricotta and wild mushroom risotto balls, with fresh rocket, red onion, cherry tomato and finished with a wild mushroom and parmesan velouté

Trio of Baked Cheeses 85

camembert, brie and blue cheese individually wrapped in phyllo pastry and baked, with savoury preserved fig, mini waldorf salad, grilled celery, cumin coated carrots and fresh melba toast

Dill and Honey Mustard rolled Pork 90

with warm bacon and mustard potato salad, buttered baby corn, sweet mustard maple beurre blanc, topped with pickled cabbage, onion and coriander salad

Stuffed Mushroom 90

portabello, stuffed with quinoa, sun dried tomato, olives and peppadew, with baby spinach, grilled fennel, grilled corn, finished with a truffle vinaigrette

Steamed Mussels 95

creamed white wine sauce, garlic, fresh herbs, served with 2 bread rolls

Lemon BBQ Seafood Gumbo 95

prawn meat, de-shelled mussels, line fish and calamari in a homemade lemon BBQ sauce, with fresh herb focaccia and 1 queen prawn

Strawberry Seared Duck Salad 110

100g strawberry infused duck breast seared to perfection with fresh rocket, parmesan, balsamic strawberries, grilled peppadew, toasted flaked almonds, red onion and finished off with a berry jus dressing

Seared Ostrich 115

with pea potato cake, sautéed peas, peppadew and garlic buttered mange tout and bacon garlic velouté

Parma Ham wrapped Beef 120

with herbaceous brioche, duxelle and topped with a fried quail egg, finished off with smoked paprika and parmesan velouté

Orange and Garlic Prawns 120

lemon coriander sautéed spinach, grilled baby corn, prawn pops and a lemon garlic butter

Mains

Grilled Aubergine and Parmesan Stack 175

sautéed onion, garlic spinach, baba ganoush, parmesan & potato puree, fried potato coriander balls

Parmesan and Caper Crusted Kingklip 195

with parmesan pomme, sautéed beans, and a parmesan velouté

Sole Piccata 195

buttered greens, creamy garlic butter potato, sautéed onions, capers and a caper lemon
beurre noisette

Pork Belly 195

triple cooked, glazed with coriander, orange and maple, accompanied by sautéed bacon, potatoes and green beans, homemade kraut, finished with a cider velouté

Love of Calamari 205

grilled steaks, sautéed Patagonia, calamari potato balls, fried calamari rings, poached lemon grass sautéed spinach, with onion ginger and garlic, roasted peppadews, cherry tomatoes, with homemade tartare, lemon butter sauce, and cream of garlic.

Seared Duck 215

parmesan coriander polenta, grilled butternut and carrot, carrot and butternut purée, roasted cherry tomatoes and peppadew, finished with a black berry vincotto

Coconut Scented Seared Salmon 225

with mild curried coconut puree, banana and onion, potato apricot puree, roasted potato, grilled apricot
and a coconut – apricot cream

Beef Wellington 225

roasted garlic broccoli and courgette, buttered potatoes and a natural jus

Lamb Shank 245

slow braised, with grilled sweet potato, fondant potato, glazed carrots, carrot & potato purée, natural jus and crispy fried onions

Tender Springbok 255

slow cooked springbok tenderloin, crusted sweet sherry and wild mushroom, grilled Portobello mushroom,
onion purée, slow cooked baby onions, mushroom stuffed baby potatoes and provençale jus

Coast to Coast Seafood Platter (Serves 2) 795

1 crayfish, 6 queen prawns, 12 mussels, ^[L]_[SEP]line fish, patagonia calamari, crab sticks, fishcake, fries, savoury rice

Grills

Rib Eye — 250g 190

Ostrich Fillet—200g 180

Loin Of Kudu—200g 180
Line Fish Of The Day 170

Desserts

Roulade de Baklava 75

with apple & pear chutney, cinnamon and white chocolate mousse

Winchester Malva Pudding 75

apricot infused malva pudding with a banana anglaise and rum and raisin semi-freddo

Cherry Mint Chocolate Fondant 85

with maraschino cherry amaretto mousse and chocolate chip short bread

Truffles and Ice Cream 75

selection of truffles served with a choice of homemade ice-cream (ask waiter for availability)
or vanilla anglaise

Sticky Toffee Pudding 75

grilled orange, orange and vanilla semi-frozen parfait and almond vanilla crumble

Fromage 140

selection of local cheeses, preserved fruit, fresh fruit, nuts and crackers