

## **DINNER MENU**

## **STARTERS**

Soup du Jour. R80

CRUMBED GOATS CHÈVRE with fig preserve, rocket and walnuts. R89

Cold Cold Smoked Salmon Tartare with lemon chive, white bean purée, sun-dried tomato and crostini. R94

RICE Paper Wrap with creamy free range wasabi chicken, mint, coriander and soy dipping sauce. R94

Fish Cake with capers, zucchini ribbons, sesame seeds, peppadew and chilli tartar sauce. R98

Smoked Ostrich Carpaccio with spanspek, creamy gorgonzola, rocket and toasted pumpkin seeds. R102

Prosciutto Wrapped Baby Camembert with basil pesto toasted almonds, roasted cherry tomatoes and caramelised onion. R108

## **MAINS**

Crumbed Aubergine with herb cottage cheese, arrabiata sauce, toasted cashew nuts, parmesan and basil. R150

Braised Leg of Rabbit with mustard apple sauce, baby vegetables, dried apple and sweet potato puree. R178

Pork Belly with curry sauce served with basmati rice, toasted coconut, tomato sambal and crackling crumbs. R198

Slow Roasted Leg of Venison en crépinette with honey carrot purée, baby carrot, couscous, biltong and roasting jus. R212

BEEF FILLET with pont neuf potato, pickled onion and garlic parsley hollandaise. R215

Tempura Prawn with egg noodle stir fry, toasted sesame seeds and pineapple teriyaki sauce. R220

## **DESSERTS**

Mango and Peach Salad with elderflower sorbet, jelly and peach purée. R74

Dulce De Leche Ice Cream served with peanut and dark chocolate soil, dark chocolate sauce and passion fruit curd. R76

Vanilla Buttermilk Panna Cotta served with fresh strawberries, basil granite, crumble and strawberry sauce. R78

Tonka Bean and Brandy Crème Brûleé with seasonal berries and a palmier. R80

Pavlova topped with stewed plums, mascarpone and white pepper cream and almond nougatine. R83

Baked Lemon Cheesecake served with raspberries, passion fruit curd and flaky wafers. R92

Seasonal Cheese Platter for 2: selection of 3 cheeses, fig preserve, gooseberry compote,

fruit and savoury biscuits. R130