

Available from 6pm - 9pm

2 Course R360pp | 3 Course R420pp

**STARTERS** 

Gnocchi

peas, bacon and parmesan cream

**Tomato Tart** 

basil pesto, garlic emulsion & mozzarella

**Venison Carpaccio** 

pine nuts, greens & raspberry dressing

**Caesar Salad** 

boiled egg, anchovy dressing and baby gem lettuce

MAINS

**Chicken Fillet** 

cauliflower puree, tempura cauliflower & truffle oil

**Braised Lamb Pie** 

served with a side of cauliflower, broccoli & white sauce

**Grilled Fish** 

baby marrow, pancetta & homemade ricotta

**Oven Roasted Pork Belly** 

mustard mash & pea salad

SIDES (R35)

Sides served with any 2 or 3 course meal

## French fries | R35

with garlic emulsion

Cove salad | R35

Freshly prepared vegetables | R35

with parmesan

**DESSERTS** 

Vanilla Creme Brulé

praline & ice cream

**Berry Eton Mess** 

creme chantilly, meringue & berry ice cream

**Chocolate Mousse** 

caramel, toasted nuts & ice cream

**Pineapple & Citrus** 

grilled pineapple, marmalade & orange sorbet

Our menus change based on fresh seasonal produce and the best ingredients we can get. We can accommodate most dietary requirements. Please inform us of any serious allergies. A discretionary service charge of 12% will be added to tables of 6 or more.