

## Dinner Menu

### Starters

Bo-Kaap Spiced Butternut and Carrot Soup with Coconut Milk and Nutmeg	R70
Mushroom and Lemon Risotto Arancini with Truffled Cauliflower Puree and Parmesan Shards	R75
Toasted Walnut, Feta and Citrus Quinoa Salad with Herbed Dressing	R70

### Main Courses

Roast 200g Fillet of Beef with a Cabernet Meat Stock Reduction	R165
Grilled 250g Beef Rump with a Cracked Peppercorn and Brandy Cream Sauce	R160
Pan Seared Kingklip Cutlet with a Crisp White Wine and Garlic Butter Mussel Sauce	R165
Port and Rosemary Braised Lamb Shank with a Deep Natural Lamb Jus	R195
Lemon Roast Chicken Breast with a Fragrant Hoisin and Thyme Demi Glace	R135

*\*main courses accompanied by sautéed seasonal vegetables and potato spring roll*

Slow Roasted Pork Belly, Crisp Crackling and a Chorizo, Potato and Bean Ragout	R150
Fragrant Fusion Chicken Curry with Fresh Coriander, Jasmine Rice and Poppadum	R145
Sundried Tomato, Feta and Olive Tart with Sauteed Seasonal Vegetables and a Zesty Caper Buerre Noisette	R120

### Dessert

Orange and Thyme Cake with Deep Fried Chocolate Wonton, Stewed Apples and Home Made Brown Bread Ice Cream	R70
Eton Mess; Meringue Textures, Berry Syrup, Passion Fruit, Strawberries, Lemon Curd and a Mixed Berry Creme	R70