

EAT

S I M P L E & F R E S H

Dinner Menu

Served from 6pm – 9:30pm

To Start

Home cured trout with warm baby potatoes, smoked baby beetroot, peashoots, lemon zest, toasted almonds, fried dill and a horseradish cream cheese 75R

Deconstructed one sheet wild mushroom lasagne prepared with a creamy, fresh thyme, pan- fried leeks, italian parsley & grana padano sauce finished with a drizzle of olive oil 70R

Springbok carpaccio (80g) with rocket, caperberries, olive oil, shaved grana padano, olive oil, drizzled with our homemade fruity balsamic glaze & lemon zest 122R

Baked vanilla camembert wheel served with our homemade chilli jam and stokbrood, freshly baked and finished off on our coals 135R



The Mains

200g fillet prepared medium, medium rare served with a tempura spring onion, seasonal roasted vegetables, rustic fries or mash 155R

Sweet potato gnocchi prepared in a light creamy sauce with wilted baby spinach, a smattering of nutmeg & garlic, grated grana padano, lemon zest, toasted pinenuts, roasted chiffonade caramelised leeks & a drizzle of olive oil. 120R

Lamb chops marinated in our bbq sauce & fresh lemon juice, griddled, skewered with rosemary stems, served with a 3 pepper (white, pink & black) buttery mash, panfried lemon asparagus spears & griddled caramelised lemon slices 185R

Chicken schnitzel served with a tomato, celery, lemon juice & chickpea sauce, on a bed of lemon zest, sweetcorn, toasted almonds, olive oil, parsley & dill cous-cous, finished with roasted baby tomatoes & grilled halloumi, a lemon wedge & olive oil 95R

Butternut ravioli with a burnt butter & sage sauce, crispy fried sage leaves, grated grana padano, italian parsley & butternut crisps 115R

Beer Battered or Panfried Hake, lemon juice, salt & pepper served with a selection of seasonal vegetables & rustic fries 120R

Prawns on Skewers, Eight succulent prawns griddled in Chef Wendy's BBQ sauce with a touch of chilli (tails on, deshelled middle) served with basmati rice, lentils, parsley, lemon, dill, roasted baby tomatoes, caramelised red onion slices, with, deep fried crispy prawn heads & lemon wedge 145R

Charcoaled Rib Eye (250g) served medium/medium rare rested in a spring onion, parsley, lemon zest butter served with charcoaled spring onions, a baked potato and roasted tomatoes on the vine. 180R

180g steak mince burger or free range chicken breast served on a brioche roll*, lettuce, tomato, dill pickle, a smear of homemade onion marmalade & mayo served with our rustic fries 95R

add mature cheddar 18R or streaky crispy bacon 18R or both 36R

*replace the brioche with brown mushroom/lettuce cups 18R/5R



Something Sweet

Eton mess, crushed meringue, crème anglaise, freshly cut strawberries & gooseberries finished with a drizzle of granadilla pulp 55R

Citrus Malva Pudding with an Irish Coffee Sauce served with Vanilla ice-cream.
Enough said! 55R

Dark Chocolate Fondant perfectly gooey in the middle, served hot with vanilla ice-cream 55R

Softly Glacéd & caramelised orange segments (skin on), served with dark chocolate mousse, toasted almond ice cream, almond praline and orange jelly segments 65R