



Starters

Beetroot cured salmon, horseradish apple slaw and bread crisps – R120

Asparagus, olive toast, nut crush and parmesan snow – R140

Tempura prawns, pickled soft vegetables and sesame emulsion – R155

Double baked gorgonzola soufflé, biltong shavings and hazelnuts – R125

Caesar salad with anchovy toast and quail eggs – R135

Chicken liver parfait, port soaked cherries and crispy maple bacon – R105

Seasonal Sorbets

R 20 per serving

Main Course

Grilled fillet of beef, spinach purée, melange of vegetables and jus – R295

Pan fried loin of venison, parsley mash and carrot purée – R255

Line fish of the day, lemon butter poached prawns, honey and ginger glazed radish and a passionfruit and lime sauce – R260

Baby chicken with butternut confit and corn – R200

Vegetable terrine, smoked red pepper coulis, artichokes and hummus – R140

Lamb loin with pearl barley, beetroot puree and roasting jus – R295

Dessert

Hot chocolate fondant with orange ice cream and bitter sugar brittle – R95

Coconut panacotta with orange sorbet and passion fruit coulis – R85

Banana parfait, butterscotch sauce and banoffeee – R85

Cape Cheese board including Queen Victoria cheddar with preserves and salted breads – R160