



Dinner Menu



Starters

Ouma's Bacon & Bean Broth, Toasted Ciabatta
R55

Cheese Fritters, Beetroot Hummus, Rocket & Red Onion Vinaigrette
R65

Pickled Fish, Freshly Toasted Mosbolletjies, Crispy Vegetables
R90

**Chermoula Roasted Aubergine, Curried Chickpea, Blushed Tomato,
Broccoli, Garlic Crouton Salad, Balsamic Reduction**
R65

**Baked Camembert, Bacon Jam, Pineapple Chutney, Marinated Apple & Celery, Homemade
Sourdough**
R85

Venison Sushi
**Venison Rose and Nigiri, Biltong Carpaccio, Wasabi Mayo, Deep-Fried Pickled Ginger, Soya
Sauce**
R90

Vegetable Tart, Homemade Ricotta Crumbs, Slaphakskeentjies, Spinach Puree
R60



Mains

Braised Oxtail, Chunky Vegetables, Mfino Fritters
R185

**Venison Stroganoff, Phyllo Parcel, Herbed Couscous,
Buttered Green Beans**
R150

Lamb Shank, Crispy Rosemary Polenta, Zulu Cabbage
R195

**Trio of Lamb, Bean & Tomato Ragout,
Spekboom**
R190

Pork Belly, Apple & Wholegrain Mustard Mash, Gremoulata Vegetables, Ginger & Honey Jus
Spicy Crackling
R150

**Butternut Gnocchi, Kale, Semi Dried Tomatoes, Baked Feta,
Rosemary Butter**
R115

**Chakalaka Risotto, Roasted Bell Pepper Coulis, Crispy Parsley, Parmesan,
Crispy Spinach Rice Puff**
R105

**Rosemary and Lemon Roasted Chicken, Baby Potatoes, Steamed Green Beans,
Red Bell Pepper, Mustard and Creamy White Wine Sauce.**
R135



Specialty Cuts

Beef Sirloin 250gr	R150
Beef Fillet 250gr	R190
Venison Loin 250gr	R155

Grills served with Hand Cut Garden Herb Potato Batons, Crispy Onion Rings,
Choice of Mushroom, Pepper or Roquefort Sauce



Desserts

Malva Pudding, Brandy Custard, Salted Caramel Ice Cream
R50

Amarula Tartlet, Koeksister Crumb, Spiced Pear Compote
R50

Ouma se Melkkos, Apricot & Pistachio Phyllo Straw, Apricot Gel
R45

Baked Chocolate Terrine, Vanilla Ice Cream, Glühwein Reduction, Orange Tuille
R55

Honey & Rooibos Crème Brûlée, Apple Sorbet, Apple Crisp,
Biscotti
R55

Bread & Butter Pudding, Spiced Ice Cream, Strawberry & Lemon Coulis
R55

Local South African Cheeseboard, Crackers and Assorted Preserves
R135



Chef Jaco Hough
21 July 2017