

FIRST COURSE

Lightly curried roasted butternut & mango soup with a coriander pesto cream topping (v) R28

Crisp prawn cigars on avocado marble, scallops enhanced with Asian aromatics & a corn & cherry tomato salsa & peppadew emulsion R48

Warm salad of roasted beetroot, potato & Paneer fritters, wilted greens & crisp granny smith & citrus wedges on orange blossom yogurt sauce (v) R28

Blue cheese terrine with roasted stone fruits & suurvygie sauce (v) R32

Curried veal brawn with mustard onions & sweet chilli sauce R36

Pan seared Crocodile in chermoula with Snow peas, peanut sauce & banana compression R42

Calamari tubes stuffed with white wine risotto & prawn tails in a harissa cream sauce with pineapple salsa R48

MAIN

Harissa rubbed lamb rack with green olive crushed potatoes & sauce Chasseur R108

Ox tongue braised in an aromatic coconut cream curry sauce with Indonesian style rice R62

Roast pork fillet wrapped in bacon on butternut, turmeric apples & cashew nuts R72

*Boned quail with boerewors filling
on sweet potato & wilted greens with green
peppercorn sauce* R72

*Medallions of grilled beef fillet
with herbed polenta cakes & wild
mushroom sauce* R110

*Medallions of grilled beef fillet on
rosti potato with a Béarnaise sauce* R110

*Fillet of veal with garlic snails &
basil mashed potatoes* R108

MAIN

...continued

*Roasted pork belly with curried lentils &
a sweet potato samoosa on gluhwein
sauce* R72

*Slow cooked Norwegian salmon on
Haddock ragout with marinated
beetroot & fondant potatoes* R104

*Grilled line fish with risotto filled
calamari tubes, prawns & chorizo on
white wine chicken velouté* R108

*Fillets of sole with minted cucumber,
gooseberry cream sauce & egg roll sushi
rice with salmon caviar topping* R94

*Parcels of goat's cheese & roasted
Vegetables on wilted spinach with sun
dried tomato pesto
(v)* R68

*Butternut cappalatti with tomato &
herb cream sauce with olives, mushrooms,
cherry tomatoes
(v)* R72

DESSERT

<i>Baked nut crusted lemon cheesecake with fruit & a berry coulis</i>	<i>R34</i>
<i>Chocolate mud pie with malted chocolate sauce & vanilla panna cotta</i>	<i>R34</i>
<i>Passion fruit crème brûlée</i>	<i>R34</i>
<i>Baked ginger, rum & pineapple pudding with cinnamon ice cream</i>	<i>R34</i>
<i>Walnut & white chocolate cake in a warm white chocolate & pear soup</i>	<i>R34</i>
<i>Assortment of cheeses with preserves (for two)</i>	<i>R58</i>