



DINNER MENU

Starters

Chicken and Mushroom Soup R95

Enjoy our soup, accompanied by a baked, crispy Parmesan puff pastry straw.

Grilled Chicken and Avo Salad R120

Grilled chicken flavoured with lemon and herbs, served with a mixed herb salad, avocado, honey mustard dip, and Grana Padano.

Spicy Grilled Calamari R165

Calamari tubes lightly dusted with Cajun spice, tomato, and onion, complemented by saffron white-wine risotto and drizzled with a creamy garlic white-wine sauce.

Spicy Fish Cake R120

Spicy flaky hake and trout fish cake served with spicy mango salsa, sesame seed crumble, and a lemon and dill yoghurt.

Deconstructed Mussel Croquette R165

A combination of mussels and herbed mashed potato, rolled in a panko crust and lightly deep-fried, served with creamy garlic saffron butter and Parmesan.

Beetroot Carpaccio (Vegan) R110

Beetroot carpaccio served with sweet basil pesto, balsamic reduction, and vegan fresh goat's cheese.

Springbok Carpaccio R145

Our delicate South African appetiser of cured venison, complemented with fresh basil pesto, balsamic caviar, potato shards, and herb salad.

Grilled Prawns and Smoked Bacon R175

Complemented with creamy cauliflower purée, Asian-style mango salsa, and herb salad.

Crispy Duck Spring Roll R120

Spicy pulled duck encased in our handmade spring roll pastry, accompanied by Asian-style mango salsa.

Fior di Latte Tomato and Mozzarella R120 (V)

Vibrant ripe heirloom tomatoes, soft fresh mozzarella, fragrant basil pesto, a dollop of hummus, aged balsamic, and shaved Grana Padano.



Mains

Spicy Roasted Baby Chicken R230

Half baby chicken cooked in a spicy peri-peri sauce, served with creamy tomato risotto, sautéed Lyonnaise green beans, and finished with vanilla confit baby tomatoes.

Honey and Rosemary Confit Duck Leg R295

Duck leg confit in garlic and rosemary oil, paired with orange Parmesan polenta and lentil casserole, complemented with braised baby cabbage and drizzled with a light citrus jus.

Grilled Pork Tomahawk R295

Smoked and flame-grilled pork tomahawk served with onion-roasted herb baby potatoes, a mélange of vegetables, and paired with stone fruit marmalade.

Our Aquaponic Farm Pan-Fried Trout R285

Pan-seared trout set on a crown of potato and butternut dauphinoise, paired with creamed spinach and feta, steamed green beans, and complemented with herb lemon butter.

Grilled Line Fish R325

Lemon butter grilled line fish complemented with spring onion crushed potatoes, Mediterranean-style vegetables, and paired with two grilled king prawns.

Grilled Half Dozen King Prawns R365

The fruit of the sea — king prawns paired with steamed basmati rice and roasted seasonal vegetables, complemented with a side of garlic lemon butter sauce and peri-peri dip.

Oven-Roasted 300g Rosemary Lamb Rump R320

Cooked your way and accompanied with creamy herb truffle mashed potato, our aquaponic farm roasted vegetables, and Greek-style tzatziki.

Rib-Eye Steak R365

Salt and pepper grilled rib-eye steak paired with onion and garlic herbed baby potatoes, sautéed carrots, and French green beans, complemented with our house pepper and field mushroom sauce.

Beef Short Rib and Oxtail R320

Tender honey and soy-glazed beef short rib with garlic and rosemary, paired with oven-roasted red wine oxtail, complemented with potato au gratin, roasted baby root vegetables, and green beans with fresh herbed gremolata.

Grilled Beef Fillet Tenderloin R325

Flame-grilled beef fillet steak, paired with pomme cigars, peppadew chutney, seasonal vegetables, and a rich Merlot sauce.

**Oven-Braised Lamb Shank R375**

Slow-cooked lamb shank in a red wine sauce, paired with creamy mashed potato, Provençal-style vegetables, and complemented with a rich mint jus.

Vegetarian and Vegan**Duo of Mushrooms (Vegan) R180**

Stuffed portobello mushroom served on savoury quinoa, with pan-fried wild and field mushrooms, paired with sautéed broccoli and finished with herb chimichurri sauce.

Thai Chickpea, Lentil and Vegetable Curry (Vegan) R180

Simmered in handmade green curry paste and coconut cream infused with garlic, bay leaves, and fresh ginger, served with coconut steamed basmati rice and sambals.

Grilled Cauliflower Steak (Vegan) R180

Smoked paprika-dusted cauliflower steak served with chickpea purée, vegetable ratatouille, chimichurri, and complemented with maple sriracha sauce.

Pastas

Made with pasta of your choice:

Penne, Linguine, Tagliatelle, or Spaghetti

Creamy Prawn R195

Creamy Chicken Tikka Alfredo R165

Spicy Bolognese R165

Puttanesca R165



Desserts

Gin & Tonic Baked Cheesecake R125

American style baked cheesecake, infused with gin, and tonic finished off with gin flavoured white caramel sauce

Warm Chocolate Fondant R130

A rich chocolate cake with a soft outer layer, and liquid chocolate centre served with vanilla ice cream, and caramel sauce.

Baklava with Ginger Sauce R120

Mille of baklava, and vanilla ice cream steaks finish off with ginger sauce

Crème Brulee R120

A French style baked custard, with crisp layer of hardened caramelized sugar topping, and popcorn caramel

Lemon Tart Meringue Deconstructed R120

Lemon curd, meringue mushroom, vanilla crumble, and vanilla ice cream

Chocolate Torte R130

Accompanied by wild berry sorbet

Cake of the day R140

Sliced Cake daily made with a refreshment of ice cream of the day

Artisanal Cheese Board For two R250

Selection of cheeses served with Preserves, g fresh grapes, crackers and toasted breads