STARTERS

SOUP OF THE DAY Please ask your server	R80
NICOISE SALAD Seared tuna loin, baby potatoes, green beans, soft boil egg, anchovies, olives, tomato and cos lettuce	R150
PRAWN RAVIOLI Poached prawn meat, prawn bisque, semi dried tomato and herb oil (S)	R150
CHICKEN CAESAR SALAD Cos lettuce, chicken breast, parmesan cheese, panko crusted poached egg and a creamy Caesar dressing	R105
BEEF CARPACCIO Thinly sliced raw beef fillet, mustard aioli, caramelized onions, exotic root vegetables and parmesan cheese	R120
BEETROOT CARPACCIO Exotic beetroot textures, goat's cheese, snow peas, balsamic gel and dill oil	R105
SALMON TARTARE Norwegian salmon, quail egg, garlic aioli, cream cheese, avocado mousse and rye toast	R135
SPICY CHICKEN LIVERS Grilled chicken livers, spicy tomato sauce served with toasted crostini bread	R85
MUSSEL POT Mussels poached in a creamy saffron sauce, bok choy and garlic croutons	R105
BEEF TORTELLINI Braised beef tortellini, horseradish cream and smoked onion purée	R100

MAINS

BEEF OXTAIL Braised beef oxtail, root vegetables, served with a choice of mash potato or dumpling	R235
PORK BELLY Honey-glazed pork belly, mustard cauliflower mash, broccoli, baby carrots and grilled pineapple jus	R235
LAMB SHANK Slow-cooked lamb shank, cheese potato croquettes and seasonal vegetables	R330
LINE FISH Sustainably sourced grilled line fish, red peppers purée, fondant potato, snow peas, shrimp beurre blanc and dill oil (S)	R290
SOLE Pan-fried sole, baby spinach, char grilled leek and creamy capers sauce	R310
GRILLED BABY CHICKEN Thyme and garlic grilled baby chicken and baked potato served with a choice of peri peri or BBQ basting	R295
DUCK Pan-fried duck breast, confit duck leg phyllo, carrot miso, baby beetroot and orange jus	R295
AROMATIC CURRY Curry for the day (ask server) basmati rice and traditional condiments	R190
SEAFOOD PLATTER 4 Large prawns, 3 mussels, calamari tubes, 120g line fish served with rice or fries (S)	R310
BUTTERNUT RAVIOLI Steamed butternut ravioli, sautéed spinach & sage beurre noisette (V)	R165
SPICY ARRABBIATA Cherry tomato, sundried tomato, chili, fresh basil & parmesan (V)	R155
SEAFOOD PASTA Prawn meat, mussels, clams, 120g line fish, calamari steak served in a creamy parmesan sauce	R180
VEGETABLE MEDLEY Cous cous stuffed brinjal, baked potato, cauliflower mash, broccoli and spinach purée (V)	R165

(S) Shellfish | (P) Pork | (PN) Peanuts | (TN) Tree Nuts | (V) Suitable for Vegetarians Please note that while every effort is made to use fresh ingredients in the preparation of food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen dessert, proprietary sauces, juices, preserved meats, served may contain permitted artificial colourants, flavourants and preservatives, in addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halaal and Non-Kosher foods are prepared and served on the premises.

FROM THE GRILL

All meat cuts are grilled to your preference, served with a 1 side and 1 sauce of your choice. Please select your side dish and sauce from below.

MEATY PLATTER 300g Rump steak, 200g traditional boerewors, 200g pork ribs, 4 chicken wings served with a choice of 3 sides (P)	R550
250G BEEF FILLET	R295
350G KAROO LAMB CUTLETS	R315
300G BEEF RIB EYE	R315
500G BEEF T-BONE STEAK	R310
300G BEEF RUMP	R210
300G BEEF SIRLOIN	R215

SIDES

Crispy potato wedges, French fries, seasonal vegetables, parmesan mash potato,	R45
creamed spinach, Greek salad	

SAUCES

Black peppercorn, mushroom, peri peri, cheese

R45

DESSERTS

TRADITIONAL CHEESECAKE	R95
Baked cheesecake with seasonal berries served with lemon sorbet	
CHOCOLATE BROWNIE	R85
Warm chocolate brownie, mixed berry compote served with fresh cream	
MALVA PUDDING	R85
Freshly baked pudding, orange segments served with home made custard or	
vanilla ice cream	
CRÈME BRÛLÉE	R90
Flavored with Amarula, seasonal strawberries and shortbread	
LEMON MERINGUE TART	R90
Deconstructed lemon meringue	
	DOF
PECAN NUT TART	R95
Coconut gel, coffee panna cotta and mascarpone cream (TN)	

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KIDDIES MENU

BURGER Beef or chicken served with chunky French fries	R95
FISH & CHIPS Battered hake goujons, coleslaw served with chunky French fries	R80
CRUMBED CHICKEN Chicken strips served with chunky French fries or vegetables	R80
MACARONI & CHEESE Penne in a cream sauce topped with cheddar	R80
SPAGHETTI BOLOGNAISE Classic beef mince in a light tomato sauce with parmesan cheese	R90
ICE CREAM Vanilla, strawberry or chocolate served with chocolate sauce	R45
MILK SHAKE Chocolate, strawberry, banana or vanilla	R45

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