



(Available from 6pm to 10pm)

Starters

Soup of the day R75

Please enquire with your waiter what our Meat or Vegetable based soups of the day are. Served with bread rolls & butter

Peri-Peri Chicken Livers R105

Gently sautéed Chicken livers in a spicy Peri-Peri sauce served with toasted Ciabatta

Pan Fried Prawn Salsa R135

Two pan fried Prawns served on with a salsa of mango, red onion, cucumber, mint, coriander and a hint of chili finished with red wine vinegar

Smoked Salmon R150

Red onion, baby leaves, capers & Sriracha dressing

Chickpea Salad (V) R125

Roasted chickpeas, cucumber, rainbow cocktail tomatoes, goats cheese & chewy dates finished with a cumin dressing & fresh mint

Leafless Greek Salad (V) R115

A salad of Roma tomatoes, cucumber, green peppers, red onions, Calamata olives & feta cheese with a drizzle of red wine vinegar & olive oil

Mains

Kingklip with Bisque R260

Served with mashed potato, broccoli florets & prawn bisque

Pumpkin, Chickpea and Cauliflower Curry (V) R160

A lightly spiced fragrant curry served with Basmati rice, Sambals and Roti

Slow Braised Oxtail R210

Slow braised Oxtail cooked in a Red wine sauce with Butterbeans served with mashed Potato

Pan Fried Chicken Supreme R230

Sweet potato croquettes, creamy baby spinach and exotic mushroom fricassee

Mushroom & Lentil Casserole (VE) R135

Slowly braised lentil, vegetables & select mushrooms

Tagliatelle with a creamy baby spinach and mushroom Ragout (V) R195

Tagliatelle pasta with assorted mushrooms in a light white wine and cream sauce with baby spinach

Grill

200g Sirloin Steak R205

300g Aged Rump Steak R250

Mixed Grill Platter R285

Sirloin Minute Steak, Boerewors, Chicken wing & Lamb chop

Chargrill Lamb Loin Chops R305

350g Lamb chops marinated with Garlic & Herbs

All grill items served with Fries and your choice of daily Vegetables or side Salad and a sauce of your choice (Pepper, Mushroom, Peri-Peri, Garlic & Herb, Creamy Cheese)

Side Orders

Extra Sauce R35

Fries R45

Sautéed Mixed Vegetables R45

Mielie Pap R35

Desserts

Malva Pudding R80

Moist spicy sponge with a warm Custard or Vanilla Ice cream

Baked Lemon New York Cheese Cake R105

Rich flavour of Cream cheese & Lemon, baked to perfection & garnished with mixed Berries coulis

Black Forest Medley R115

Chocolate micro sponge, cherry mousse, cherry gel, Chantilly cream & chocolate shards

Concert of Lemon R95

Lemon custard filled cream puff, lemon cream, lemon caramel & dehydrated lemon

Coffee Ice Cream R95

With chocolate crumbs & caramel

The items on this menu are produced in a kitchen that uses nuts, seeds, cereals, flour, Crustacea, fish, eggs, dairy, soya, Lupin and traces of sulphur dioxide.