

(Available from 6pm to 10pm)

Starters

Cream of Chicken Soup R75

(Gluten/Dairy)

Velvety smooth Chicken Velouté with shredded chicken, herb croutons & Home Made Baked Bread Rolls

Spicy Creamed Pumpkin & Butternut Soup (VE) R75

(Gluten-Rolls only)

Creamed roast Pumpkin & Butternut flavoured with Thyme, Chili & Coconut Cream with Toasted Pumpkin Seeds & Home Baked Bread Rolls

Crunchy Chicken Tikka and Quinoa R130

(Gluten/Dairy)

Panko-crusted chicken breast, elegantly paired with aromatic black & red quinoa, complemented by a velvety house-crafted tikka jus & a delicate beetroot raita

Peri-Peri Chicken Livers R110

(Gluten)

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

Pan Fried Prawn Salsa R135

(Shellfish)

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

Modern Caprese Salad R125

(Dairy)

A modern take on a classic, exotic cocktail tomato salad, topped with bocconcini & finished with basil gel

Leafless Greek Salad (V) R115

(Dairy)

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 R270

(Gluten/Dairy/Shellfish)

Served with mashed potato, broccoli florets & prawn bisque

Baked Eggplant(V) R160

(Dairy)

Thinly sliced Eggplant, Mushrooms, Spinach & Ricotta

Slow Braised Oxtail R250

(Gluten/Dairy)

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

Pan Fried Chicken Supreme R230

(Gluten/Dairy)

Sweet potato croquettes, creamy baby spinach and exotic mushroom fricassee

Mains (continue)

Mushroom & Lentil Casserole (VE) R135

(Gluten)

Slowly braised lentil, vegetables & select mushrooms

Tagliatelle with exotic tomatoes, olives & bocconcini (V) R185

(Gluten/Dairy)

Tagliatelle pasta sautéed with exotic tomatoes, olives, Fresh Mozzarella & fresh herb Gluten free pasta available on request

Grill

All our grill items are seasoned with our house spice if you have a gluten intolerance please inform your server

200g Sirloin Steak R205

Grilled to perfection

300g Aged Rump Steak R290

Grilled 300g matured rump steak

Mixed Grill Platter R320

Sirloin Minute Steak, Boerewors, Chicken wing & Lamb chop

Chargrill Lamb Loin Chops R305

Lamb Cutlets 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

(Gluten/Dairy)

Moist spicy sponge with a warm Custard or Vanilla Ice cream

Baked Lemon New York Cheese Cake R105

(Gluten/Dairy)

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

Decadent caramel & chocolate torte R120

(Gluten/Dairy)

Layered over a rich brownie base, adorned with smooth chocolate ganache, raspberry gel & chocolate soil.

Accented with orange coloured meringue kisses & a crisp chocolate tuile

Rose Water & Summer Berry Panna cota R110

(Gluten/Dairy)

Silky rose water infused berry panna cotta served with a vibrant berry compote, set upon a melt in your mouth vanilla sponge and fresh strawberry garnish

Raspberry Ice Cream R105

(Gluten/Dairy/Nuts)

House made raspberry ice-cream served over a spiced almond & ginger streusel

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 sulpha dioxide.