

DESSERTS

SOUTH AFRICAN MALVA PUDDING – R120

Traditional malva pudding served with rooibos custard

DEATH BY CHOCOLATE – R125

Sponge cake, chocolate mousse & chocolate ice cream

PAVLOVA – R115

Crisp meringue with a soft centre, topped with whipped cream & seasonal fresh fruit.

TRIO OF SORBET – R80

Mango, strawberry & passion fruit sorbet

SEASONAL FRUIT PLATE – R110

A selection of freshly seasonal fruits

STARTERS & SMALL PLATES

All meals served with our bread of the day and accompaniments

SMOKED SNOEK FISHCAKE – R155

Cape Malay spiced, with pickled cucumber, lemon aioli, orange gel & micro herbs

MUSHROOM TART – R125

Creamy mushroom pot pie, with porcini and truffle oil

TABLE ASSORTED GREEN SALAD – R125

Gem lettuce, pickled artichoke, green olives, toasted pine nuts, long stem broccoli & snap peas with dill dressing

RUSTIC CORN & CHICKPEA SALAD – R145

Blanched baby corn with dehydrated chickpeas, croutons and red pepper. Served with a honey mustard dressing.

ADD CHICKEN – R75

CRISPY GNOCCHI – R130

Pan fried gnocchi served with avocado, cocktail tomato and basil dressing

MAIN COURSES

SKINNY LAMB CHOPS – R345

Served with a bean cassoulet, honey & garlic cauliflower, citrus carrots & polenta Chips

BEEF FILLET (300g) – R345

Char-grilled, fondant potatoes, sweet-glazed beetroot, spinach & porcini salsa

BEEF RIBS (450g) – R350

Slow-cooked beef ribs marinated in BBQ sauce, served with golden hand-cut chips & sriracha aioli.

TABLE BURGER – R165

200g burger served on a toasted bun with ranch, caramelized onion, lettuce & heirloom tomato. Served with homemade fries

CHICKEN BALLENTINE – R235

Chick Breast stuffed with sun dried tomato & basil, served on fried rice lentils, & butternut. Finished with a jus sauce

PASTRAMI RUEBEN – R250

Warm pastrami, sauerkraut, Swiss cheese and Russian dressing on toasted rye.

GRILLED SEABASS (250g) – R345

Crispy skinned seabass, served with a paprika & lime infusion on bulgar wheat and clam sauce

COCONUT CHICKEN CURRY – R260

Tender chicken simmered in mild coconut and curry spices, served with basmati rice, poppadum & mango salsa

LINGUINI – R230

Served with your choice of either pesto or napoletana sauce & parmesan shaving.

ADD CHICKEN – R75

TERIYAKE SALMON (200g) – R375

Grilled norwegian salmon served on a bed of wasabi mash with teriyaki sauce & green beans

VEGETARIAN MOUSSAKA – R195

Layers of brinjal & potato with homemade napoletana sauce, topped with a crunchy herb crumb

SIDE DISHES

ASIAN FRIED RICE – R65

Lentils, egg, soya & vegetables

GREEN BEANS – R50

Served with sesame seeds, sesame oil & chili flakes

HOMEMADE CHIPS – R55

Triple fried with secret seasoning

PUMPKIN – R65

Oven baked with cinnamon & honey