

## **STARTERS**

### **Soup of the Day V**

Enquire about today's delicious offering from your server

### **"Pap & Wors"**

Venison sausage on parmesan & herb polenta, topped with spicy Spekboom Chakalaka

### **Butternut Arancini**

Deep-fried risotto balls served with a white bean gremolata, pea purée and roasted butternut cubes

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## **MAINS**

### **Venison Steak**

Free range venison tenderloin served with bobotie spiced carrot soufflé, cauliflower puree, roasted beets and a cranberry jus

### **Dorado**

Poached Dorado with toasted corn, sautéed leeks, fresh peas and mangetout in a spicy cauliflower and coconut bisque

### **Butternut & Lentil Bobotie V**

A vegetarian twist on a Cape Malay favourite. Lightly spiced lentil, roasted butternut and ground almonds, baked with an egg custard topping, accompanied by apple & beetroot chutney

### **Chicken Parmigiana**

Breaded chicken breast fillet covered in marinara sauce, topped with mozzarella & parmesan cheese, served on a bed of tagliatelle

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## **DESSERT**

### **Panna Cotta**

A smooth and silky gluten and lactose free indulgence made with coconut cream, complimented by five spice syrup, blue berry sorbet, and mini meringues

### **Chocolate Brownie**

Decadent almond & dark chocolate brownie, served warm with mixed berry compote, creamy vanilla ice cream

### **Cheese Plate**

A celebration of cheeses including creamy blue cheese, nut crusted brie parcel, goat's cheese truffles, and thyme & chilli baked camembert, paired with green figs, tomato jam, and crackers

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### **Mussels**

Local mussels in the half shell in a white wine garlic & cream sauce, served with toasted Ciabata slices

### **Springbok Carpaccio**

Thinly sliced Springbok served with a micro salad, roasted corn, tomato & caper salsa and Melba toast

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## **MAINS**

### **300g Sirloin Steak**

Espresso bean rubbed Sirloin steak served with garlic & herb potatoes, steamed green beans and a red wine reduction

### **Chicken Roulade**

Tender chicken breast stuffed with feta and sun-dried tomato butter, served with broccoli puree, potato fondant, and a citrus & thyme infused chicken jus

### **Thai Red Vegetable Curry**

A fiery vegetable and coconut curry served with basmati rice, roti and cucumber raita

### **Kingklip Wellington**

A phyllo pastry parcel of Kingklip fillet wrapped in smoked salmon served with creamed spinach and a red bell pepper coulis

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## **DESSERT**

### **Ice Cream Sundae**

See our black board special for the chef's creation

### **Malva Pudding**

Traditional Malva pudding served with Amarula Custard

### **Cheese Plate**

A celebration of cheeses including creamy blue cheese, nut crusted brie parcel, goat's cheese truffles, and thyme & chilli baked camembert, paired with green figs, tomato jam, and crackers



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### Prawn Cocktail

Prawn tails in tangy and creamy lemon infused dressing and a refreshing mango and cucumber salsa

### Baked Camembert V

Crisp puff pastry basket filled with melted rosemary & chilli infused Camembert, topped with savoury blue berry compote with deep fried mozzarella sticks

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## MAINS

### Venison Steak

Free range venison tenderloin served with bobotie spiced carrot soufflé, cauliflower puree, roasted beets and a cranberry jus

### Butter Chicken

Tender chicken breast fillet in a mild, fragrantly spiced buttery tomato sauce, served with basmati rice, and roti

### Pea & Mint Risotto

Creamy Arborio rice infused with fresh mint & sweet green peas, finished with mint oil and parmesan cheese

### Hake & Chips

Grilled lemon & parsley hake fillet served with chips, caper sauce tartar and crisp slaw

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## DESSERT

### Chocolate Raspberry Espresso Pudding

Rich chocolate pudding with bits of raspberry bites, a fudgy chocolate & coffee layer, served warm with whipped cream, and macerated berries.

### Crème Brulée

Earl Grey infused baked custard with a burnt sugar topping, accompanied by fig jelly, and honey, rosemary & mandarin orange ice cream

### Cheese Plate

A celebration of cheeses including creamy blue cheese, nut crusted brie parcel, goat's cheese truffles, and thyme & chilli baked camembert, paired with green figs, tomato jam, and crackers



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### Fish Cakes

Fragrant home-made fishcakes served on a sambals salad with a lemony garlic & ginger dipping sauce

### Beetroot Carpaccio

Sliced beetroot, layered with honeyed goats' cheese mousse, topped with candied walnuts

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## MAINS

### 300g Sirloin Steak

Espresso bean rubbed Sirloin steak served with garlic & herb potatoes, steamed green beans and a red wine reduction

### Pork Belly

Rooibos rubbed pork belly with a Rooibos & pineapple glaze, butternut mash, and crisp Asian salad and fresh chillies

### Turkish Aubergine V

Roasted eggplant stuffed with cumin & paprika chick peas served on a bed of couscous, topped with fresh rocket and balsamic reduction

### Seafood Curry

A selection of local mussels, prawns and line fish in a delicately flavoured coconut curry sauce, topped with a grilled tiger prawn, served with basmati rice

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## DESSERT

### Cheesecake

New York style baked cheesecake served with salted caramel sauce and vanilla ice cream

### Orange & Almond Cake

Flourless cake made with ground almonds, drenched in orange syrup, served warm with thyme & Fynbos honey custard

### Cheese Plate

A celebration of cheeses including creamy blue cheese, nut crusted brie parcel, goat's cheese truffles, and thyme & chilli baked camembert, paired with green figs, tomato jam, and crackers