

STARTERS

- Soup of the Day V** 45
Enquire about today's delicious offering from your server
- "Pap & Wors"** 65
Venison sausage on parmesan & herb polenta, topped with spicy Spekboom Chakalaka
- Butternut Arancini** 55
Deep-fried risotto balls served with a white bean gremolata, pea purée and roasted butternut cubes

MAINS

- Venison Steak** 165
Free range venison tenderloin served with bobotie spiced carrot soufflé, cauliflower puree, roasted beets and a cranberry jus
- Dorado** 165
Poached Dorado with toasted corn, sautéed leeks, fresh peas in a spicy cauliflower and coconut bisque
- Butternut & Lentil Bobotie V** 125
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 and fragrant steamed rice
- Chicken Parmigiana** 145
Breaded chicken breast fillet covered in marinara sauce, topped with mozzarella & parmesan cheese, served on a bed of tagliatelle

DESSERT

- Chocolate Raspberry Espresso Pudding** 65
Decadent chocolate pudding with raspberry bites, a fudgy chocolate & coffee layer, served warm with whipped cream, and macerated berries.
- Cheesecake** 65
New York style baked cheesecake served with salted caramel sauce and vanilla ice cream
- Grilled Pineapple** 55
Rum-spiked grilled pineapple, toasted coconut and chopped pistachios with ginger ice cream
- Cheese Plate** 75
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