

DINNER MENU

STARTERS

Fresh Wild Oysters	R 16.00 ea
<i>Served on ice with fresh lemon and homemade whole wheat bread</i>	
Soup of the Day	R 32.00
<i>Please ask your waitron</i>	
Butternut Soup	R 42.00
<i>Infused with star anise and topped with ginger-marinated shrimps</i>	
Mediterranean Eggplant and Barley Salad (Vegetarian)	R 47.00
<i>Oven roasted vegetables, served with barley and tzatziki dressing</i>	
Smoked Chicken, Manchego Cheese and Pear Salad	R 48.00
<i>Spicy salad leaves with toasted pumpkin seeds, manchego cheese, pear and smoked chicken</i>	
Salmon Gravlax Salad	R 66.00
<i>Scandinavian cured Salmon with vodka, coriander and chilli dressing</i>	
Brie, Mushroom and Onion Tart	R 52.00
<i>Sautéed mushroom forrestier with thyme-rocket salad and truffle oil aioli</i>	
Steamed Local Black Mussels	R 46.00
<i>Served with white wine, cream and green peppercorn sauce</i>	
Oven Baked Sardines	R 62.00
<i>Served with ginger, chilli and lime drizzle</i>	

SEAFOOD

Freshly caught Linefish	R 102.00
<i>Grilled Linefis, served with mashed potatoes, tomato salsa, corn salad and blanc de noir sauce</i>	
Oven Baked Linefish with herbed Chickpea puree	R 105.00
<i>Served on mashed potatoes, sautéed artichokes and lemon butter sauce</i>	
Fish Curry	R 110.00
<i>Malaysian-style fish curry served with steamed jasmine rice and roti</i>	
Seafood Platter for Two	R 530.00
<i>Lobster, prawns, line fish, calamari and mussels prepared with our own recipe and traditional condiments and served with jasmine rice and stir-fried vegetables</i>	

POULTRY

Grilled Ostrich	R 125.00
<i>Served with wilted cabbage, carrots, bacon and topped with spicy tomato chutney</i>	
Oven Roasted Duck	R 109.00
<i>Served on potato and leek ragout and cherry sauce</i>	

PASTA

Chilli Chicken Penne	R 84.00
<i>Grilled chicken cacciatore with broccoli and topped with basil pesto</i>	
Prawn and Bacon Spaghetti	R 84.00
<i>Sautéed bacon and prawns with garlic and tomato in white wine sauce</i>	

VEGETARIAN

Homemade Artichoke and Ricotta Ravioli R 84.00
Served with roasted tomatoes and nutmeg cream

Eggplant and Lentil Stack R 80.00
Grilled eggplant with lentils, tomato and crumbled goats cheese

MEAT DISHES

Grilled Sirloin Steak R 110.00
Char-grilled sirloin with Dijon mustard and mashed potatoes and topped with olive-oregano relish

Roasted Lamb Shank and Cannellini Bean Casserole R 113.00
Pot roasted lamb shank served with mashed potatoes and stir-fried vegetables

Beef Fillet with Star Anise Broth R 132.00
Grilled beef fillet, served with croquette potatoes, mushroom forrestier and marbled egg

DESSERTS

Strawberry Decadence R 40.00
Strawberry mousse, meringue ice cream and macerated strawberries, served with chocolate shortbread

Warm Chocolate Mousse R 44.00
Served with pistachio ice cream and chocolate sorbet in a tuille basket

Lemon Tart R 37.00
Served with cassis sauce and lemon sorbet

Coffee Rum Parfait R 35.00
Served with coffee flavoured ice cream and almond-orange cigars

Trio of Sorbet R 34.00
Accompanied with fresh fruit lime syrup and crisp Florentine tuille

Creamy Rice Brulée R 35.00
Infused with nutmeg and orange and served with chocolate biscotti

Traditional Local South African Cheeses R 64.00
Served with homemade preserves and savoury biscuits