



*Hacklewood Hill*  
COUNTRY HOUSE



THE RESTAURANT

*Starter*

***Cream of Vegetable Soup***

Topped with Crispy Croutons & Micro Greens

**R95**

***Baked Camembert***

Phyllo baked Camembert served on Mixed Greens with Mixed Berry Compote, Toasted Flaked Almonds & Crostini

**R120**

***Tempura Prawn Salad***

Served with on Tomato, Red Onion, Cucumber, Coriander Salsa, Pickled Radish, Avocado Puree

**R125**

*Main*

***Beef Fillet***

Served With Wilted Spinach, Roasted Cherry Tomatoes, Brown Mushroom, Blue Cheese & Artichoke Sauce & Finished with Balsamic Reduction

**R270**

***Grilled Kudu Loin***

Served on Creamy Parmesan Mash with Wilted Spinach, Seasonal Vegetables & Finished with Wholegrain Mustard Jus

**R270**

***Grilled Kingklip***

Served On Mediterranean Cous-Cous with Wilted Spinach, Seasonal Vegetables & a Lemon Herb Crème

**R265**

***Mushroom Ravioli***

In a Thyme infused Crème topped with Sauteed Mushrooms & Parmesan Shavings & Micro Greens

**R195**

*Dessert*

***Passionfruit Crème Brûlée***

Served with Passionfruit Coulis, Vanilla Crumble, Seasonal Berries & Biscotti

**R95**

***Lemon Posset***

Served Mango Salsa, Seasonal Berries, Toasted Flaked Coconut, Vanilla Crumble & Biscotti

**R95**

***Dark Chocolate Lava Pot***

Served with Cocoa Crumble, Mixed Berry Compote, Fresh Berries & Vanilla Ice Cream

**R120**

