

DINNER

STARTER

Leek & Potato Soup with Salmon R130

Served with Ciabatta or Sourdough

Springbok / Kudu Carpaccio R120

Candy Beets, Berries, Citrus dressing, Hazelnuts, Greens

Prawn & Citrus Salad R130

Avocado, Jalapeno, Coriander, Citrus dressing

BBQ Pork R100

Slow-cooked Belly, Mashed Potatoes, Pickled Cabbage, Cauliflower Crisps

Roasted Root Vegetables R90

Whipped Feta, Dukkah, Pickled Radish, Masala dressing

MAINS

Chicken Tikka R180

Cauliflower pickles, Tomato Sambal, Raita, Potato tadka, Roti

Rotisserie Chicken (Lemon & Herb / Peri-Peri) R175

Quarter Chicken, Cabbage slaw, Seed crumble, Roasted Potatoes

Linefish of the Day R210

Lemon butter, Green Pea Risotto, Courgette, Radish Shavings

Karoo Lamb R230

Mustard, Salsa Verde, Roasted Potatoes, Broccolini

Durban Lamb Curry R220

Rice, Raita, Roti & Sambals



Sirloin 200g R210

Sirloin 300g R250

Broccolini, Charred leek, Roasted Potatoes, Red wine jus

Sauce R30

Pepper

Mushroom

Grilled Vegetable Curry R175

Tikka paneer, Grilled Eggplant, Cauliflower Pickles, Tomato Sambal,
Cucumber Raita, Potato Tadka, Roti

Extra Sides

Roasted Potatoes R40

Roasted Vegetables R40

Salad of the Day R30

DESSERT

Malva Pudding R80

Served with Custard

Cake of the Day R70

Selection of Freshly Baked Cake

Cheese Board R140

Selection of Local Cheeses, Preserves

2 Scoops of Ice Cream R30

Selection of Ice Cream:

Vanilla

Salted Caramel

Belgian Chocolate

