



MENU

STARTER

Salmon Trout and Biltong Roulade

or

Butternut Soup

The owners' personal recipe and served with our famous potted bread

MAIN COURSE

Lemon Pepper Linefish

with Coriander Mash, Broccoli Florets and Grilled Lemon Halves

or

Crispy Pork Belly

with Caramelised Onion Puree, Roasted Veggies and Potato Fondant

or

Grilled Beef Fillet (200g)

with Batonnet Potato Chips, Cauliflower Puree, Green Beans,
Pickled Beetroot and a Balsamic Red Wine Reduction

or

Vegetarian Lasagne

with Chickpeas, Wild Mushrooms, Broccoli, Peppadew,
Baby Marrows, Olives and Basil Pesto

DESSERTS

Hot Choc Pud with Ice Cream or Cream

or

Panna Cotta

with Rooibos Syrup, Honeycomb Shards and Vanilla Tuille Biscuits

R295 PER PERSON • BOOKINGS ESSENTIAL