

## STARTERS & SMALL PLATES

All meals served with our bread of the day and accompaniments

### SMOKED SNOEK FISHCAKE - R155

Cape Malay spiced, with pickled cucumber, lemon aioli, orange gel & micro herbs

### MUSHROOM TART – R125

Creamy mushroom pot pie, with porcini and truffle oil

### POKE BOWL – R155

Norwegian Salmon, sushi rice, edamame beans, crispy onions, cucumber, & carrots with a soy dressing

### TABLE ASSORTED GREEN SALAD – R125

Gem lettuce, pickled artichoke, green olives, toasted pine nuts, long stem broccoli & snap peas with dill dressing

### GRILLED CHICKEN & BABY CORN SALAD – R145

Grilled strips of chicken breast, blanched baby corn with dehydrated chickpeas, croutons and red pepper. Served with a honey mustard dressing

### CRISPY GNOCCHI – R130

Pan fried gnocchi served with avocado, cocktail tomato and basil dressing

## MAIN COURSES

### SKINNY LAMB CHOPS - R345

Served with a Bean Cassoulet, Honey & Garlic Cauliflower, Citrus Carrots & Polenta Chips

### BEEF FILLET (300g) – R345

Chargrilled, Fondant Potatoes, Sweet-glazed Beetroot, Spinach & Porcini Salsa

### TABLE BURGER – R165

200g Burger served on a toasted bun with ranch, caramelized onion, lettuce & heirloom tomato. Served with homemade fries

### CHICKEN BALLENTINE - R235

Chick Breast stuffed with Sundried Tomato and Basil, Served on Fried Rice Lentils, Butternut finished with a jus sauce

### GRILLED SEABASS (250g) – R345

Crispy Skinned Seabass, served with a Paprika and Lime Infusion on Bulgar Wheat and clam sauce

### COCONUT CHICKEN CURRY – R260

Tender chicken simmered in mild coconut and curry spices, served with basmati rice, poppadum & Mango Salsa

### LINGUINI - R230

Served with your choice of either pesto or napoletana sauce & Parmesan shaving.

### ADD CHICKEN - R75

### TERIYAKE SALMON (200g) - R375

Grilled Norwegian Salmon Served on a bed of Wasabi Mash with Teriyaki Sauce & Green Beans

### VEGETARIAN MOUSSAKA - R195

Layers of Brinjal and Potato with Homemade Neapolitana Sauce, topped with a Crunchy Herb Crumb

## SIDE DISHES

### ASIAN FRIED RICE - R65

Lentils, Egg, Soya and Vegetable

### GREEN BEANS - R50

Served with Sesame Seeds, Sesame Oil and Chili Flakes

### HOMEMADE CHIPS - R55

Triple Fried with Secret Seasoning

### PUMPKIN - R65

Oven Baked with Cinnamon and Honey

## DESSERTS

### SOUTH AFRICAN MALVA PUDDING - R120

Traditional Malva Pudding served with Rooibos Custard

### DEATH BY CHOCOLATE – R125

Brownie, Chocolate mousse & chocolate ice cream

### SEMOLINA ORANGE CAKE - R115

Made with Campari and served with Orange Ice Cream

### TRIO OF SORBET - R80

Mango, Strawberry and Passion Fruit Sorbet

### SEASONAL FRUIT PLATE - R110

A selection of freshly seasonal fruits