

STARTERS

Cream of Roasted Tomato and Basil Soup (V)(LC) drizzled with basil oil and balsamic reduction	R85.00	Greek Salad (V)(LC) romaine lettuce, israeli tomato, chunky cucumber, calamata olives, marinated onion, feta and lemon and herb vinaigrette	R75.00
Soup of the day (V)(LC) ask you waitron what the chef has prepared for the day	R70.00	Roasted Bone Marrow (LC) topped and gratinated with a buttered herb crumb served with toasted baguette and petit salad on the side	R120.00
Vegetable Stir Fri (V)(N)(D) julienne vegetables and egg noodles sauteed with ginger, garlic, soy sauce, a touch of sesame oil, honey, set on a soy infused cream and sprinkled with sesame seeds and spring onions.	R75.00	Cobb Salad (LC) crispy cos lettuce served with chicken breast, italian tomato wedges, sliced avocado, boiled egg, bacon, crumbled blue cheese drizzled with ranch dressing	R130.00
Starter Portion R75 Main Course Portion R135 Add Chicken Starter R25 Add Chicken Main R50			

MAINS

Grilled Beef Rib Eye - 300gr (N)(D) served with dauphinoise potatoes, slow oven roasted italian tomato and topped with rocket pesto	R290.00	Salmon 'Niçoise' (D) seared Norwegian salmon darne set on a bed of italian tomatoes, baby potatoes, green beans, calamata olives that are sauteed in olive oil, garlic and herbs topped with an anchovy and lemon beurre blanc	R265.00
Shishanyama - 500gr (N)(D) grilled t-bone with a herb and peppadew butter served with creamed spinach and butternut	R255.00	Roasted Chicken Breast (D)(LC) set on a bed of swiss chard served with textures of cauliflower – cauliflower purée and roasted cauliflower florets, pan fried wild mushrooms in butter and garlic and napped with thyme jus	R165.00
Mushroom Risotto (V) creamy mushroom risotto topped with parmesan shavings and a drizzle of truffle oil	R140.00	Tomato and Feta Penne (V) penne pasta tossed with cocktail tomatoes, basil, feta and a squeeze of fresh lemon juice	R115.00
Oven Roasted Half Baby Chicken (D)(LC) basted with a tangy peri peri sauce and served with French fries	R180.00	Spaghetti Carbonara (N)(D) creamy pasta dish made with bacon, mushroom, garlic, herbs and finished off with cream and parmesan cheese	R95.00
Cape Malay Lamb Curry (N)(D) lamb, roti, sambal, fried almond and onion basmati rice	R235.00		

SIDES & SAUCES

SIDES

French Fries	R45.00
Fried Onion & Almond Rice	R45.00
Crushed Potatoes	R45.00
Seasonal Vegetables	R45.00

SAUCES

Pepper Sauce (D)	R45.00
Mushroom Sauce (D)	R45.00
Peri Peri Sauce	R45.00

DESSERTS

A Field of Berries (D) selection of berries set on a brownie crumble garnished with mint mousse, crispy mint and strawberry ice cream	R110.00
South African Cheese Selection (N)(D) lancewood cheddar, Fairview brie, blue tower blue cheese and indezi goats cheese, fig preserve, grapes, celery, roasted nuts and toasted ciabatta	R130.00
Our Chocolate Sundae (N)(D) indulge in layers of vanilla ice cream, chocolate sauce, whipped cream, toasted almonds and crushed choc chip biscuits	R90.00
Warm Sticky Toffee Pudding (D) smothered in butterscotch and served with vanilla ice-cream	R95.00
Cake of the Day (D)	R85.00

(V) Vegetarian, (LC) Low Carb, (D) Dairy, (N) Nuts

Allergens: Please be aware that some of our dishes contain allergens; feel free to ask a member of the team and we'll be happy to explain