

Set Menus

FIRST COURSE

Warm goats cheese tartlet (V),

Served with soft herb and baby leaf salad, toasted walnuts and cocktail tomatoes

R52

Brinjal tower (V)

Roasted Brinjal layered with basil, tomato, feta and onion marmalade

R54

Roast butternut risotto (V),

Bound with matured cheddar, beetroot and wild rocket leaf bouquet and lemon oil

R57

Rainbow gnocchi (V),

Tossed with dried fig, blue cheese, Italian parsley and peppadews

R59

Smoked salmon and crab filled Nori parcels,

Served on a avocado-orange salad, salmon roe and Chipolte vinaigrette

R67

“Tataki” style Ostrich salad,

With vegetable linguine, parmesan crisps, white balsamic dressing

R63

Rooibos glazed roast chicken salad

Crispy glass noodles and a sweet jalapeno, mango, coriander salad

R61

Cape Malay style fish cakes,

Complimented on a spinach and raisin salad with coconut dressing

R56

Asparagus “Mille Fieulle”,

With pastry layers, leeks, field and oyster mushrooms, and lemon chicken mousse

R62

Lightly smoked trout,

Served on a sweet potato rosti, with horseradish cream, and tomato fondant

R67

SOUP

Broccoli and Blue Cheese Soup (V)

Served with cauliflower pakhura and roasted pearl tomatoes

R38

Cream of Potato Soup (served hot or cold) (V)

Topped with a bouquet of rocket and smoked mozzarella cheese

R40

Puree of Butternut and Lemongrass (V)

Served with a ginger-pomegranate syrup poached baby pear

R40

Spicy Tomato Soup (V)

Infused with cumin, served with guacamole, feta and crispy tortilla strips

R41

Consommé of Sun-Dried Tomato

Served with dumplings of smoked chicken, egg noodle and fresh coriander

R42

Seafood Chowder

Garnished with calamari, mussels in half shell and fresh line fish

R45

SORBET

Strawberry and mint
Lemon and lime
Champagne
Pinotage
Mixed Berry

R19

MAIN COURSE

Mushroom Risotto, (V)

With slow roasted plum tomatoes, and shaved cheddar cheese

R67

Roasted vegetable tart tatin,(V)

Crusted with mozzarella, and wilted greens

R70

Butternut Parmesan,(V)

Stuffed with brinjal and zucchini, topped with tomato tapenade

R69

Cured Norwegian Salmon,

On sugar snap peas, wilted baby spinach and fennel butter sauce

R110

Kingklip fillets,

Wrapped with smoked salmon, on vegetable ribbons, red pepper coulis

R99

Cob fillets,

Gremolata marinated, served with lemon couscous, ratatouille vegetables and herb butter

R95

Breast of chicken,

Wrapped with smoked ostrich and smoked mozzarella, belle pepper stir-fry with sweet mustard cream

R93

Supreme of chicken ‘Coq au Vin’

With caramelised baby onions, field mushrooms, and peppercorn sauce

R92

Breast of Duck,

Over wok fried vegetables, with lemon grass, coconut, plum and ginger sauce

R115

Oven braised Lamb shank

With Parmesan mash, and red onion cassoulet and salsa Mechouia

R120

Lavender glazed rump of lamb,

Honey sauced vegetables, and parisienne potatoes

R110

Herb crusted roast fillet of beef,

With Porcini mushrooms, oxtail risotto, and merlot reduction

R135

Trio of Fillet

Ostrich, Venison and beef fillets, with grilled pineapple, gooseberry compote en mushroom duxelle

R145

DESSERTS

Chocolate Trilogy

Rich dark chocolate-orange mousse, caramel chocolate-coffee ice cream, warm white chocolate-pistachio brownie.

R75

Crème Brulee,

With peppermintcrisp ice-cream and maraschino cherry

R72

Sticky toffee pudding

With Rooibos crème anglaise and ginger ice cream

R70

Potpourri of Fruit,

In a sugar pastry basket, with honeyed-frozen yoghurt, and mint syrup

R65

Nougat parfait,

In a wafer cone, with grilled macerated peach and thyme syrup

R72

Cheese Board, serves 10

A selection of 4 South African cheeses

With Maketaan, citrus preserve, water biscuits and dried fig

R75

Dessert prices are inclusive of filter coffee and home made chocolates

All prices subject to change

Minimum value per menu R220.00 per person