



starters

Pumpkin Soup (V)(N) spiced roasted pumpkin, black sesame chilli praline dust, cinnamon infused walnut parfait, candied pumpkin seeds	R90	Kudu Carpaccio (N) smoked kudu, peppered beetroot vodka jam, pistachio crumb, crispy sweet potato, basil infused roasted carrot	R170
Salmon Gravalax (N) citrus cured salmon, beetroot infused sour cream, bread crisps, smoked salmon mousse, olive, cashew and fennel salsa	R190	King Oyster Mushroom (V) (N) confit mushrooms, pickled Shimeji mushrooms, chevin mousse, charred onions, lime pearls, pear date compote, chilli infused hazelnut crumb, dill infused olive oil	R215
Char Sui Pork (P) red bean curd glazed pork neck, citrus chilli braised bok choy, pickled ginger, deep fried nori, pickled cabbage, XO sauce	R170	Beverly Hills Oysters 3 fresh oysters, mandarin chilli dressing, tortilla shards, lumpfish caviar, ginger citrus sorbet	R205
Westcoast Lobster lobster bisque, butter poached lobster tail, Thai herbed pesto coconut ginger cream, lumpfish caviar	R250		

main course

Duo of Lamb (N) lamb shank pie, mixed nut chilli encrusted lamb loin, parmesan crushed potatoes, baby carrots, berry jus, pea puree	R390	Assiette of Mushrooms (V) grilled Portabella mushroom, confit king oyster mushroom, halloumi cigars, roasted tomato, pineapple chilli jam, crispy Shemiji, fondant potato, balsamic reduction	R240
Catch of the Day grilled citrus line fish, braised lentil basmati rice arancini, tamarind and chilli sauce, grilled prawns, bok choy, brinjal puree	R330	Slow Roasted Pork Belly (P) compressed pork belly, parsnip walnut and cranberry puree, jus, blueberry bacon jam, fondant potato, steamed tender stem broccoli, roasted carrot puree, crispy sweet potato	R330
Chef Ntsiki's Flambé Prawns our home grown Chef Ntsiki's famous prawns flambéed at your table the old fashioned way. Cream, courgette linguini, saffron rice and chilli flakes	R405	Roulade of Chicken (N) baby spinach, mushroom, basil pesto infused cream cheese, roasted tomatoes, parmesan crushed potatoes, zucchini, balsamic reduction, beetroot crisps	R270
Roasted Duck juniper spiced deboned duck, berry rooibos jus, herbed baby potatoes, roasted carrot purée, tender stem broccoli, maple infused beetroot jam	R340	Pea Risotto (V) chilli tomato jam, panko dusted chevin, crispy sweet potato, pickled exotic mushrooms, basil, carrot puree	R180
Land "meats" Sea garlic grilled lobster tail, crispy calamari, grilled beef fillet, Jolloff rice, rustic fries, mushroom Thermidore sauce	R700		

grills

all grills are served with a choice of sauce and a choice of a side

6 Argentinian Prawns	R390
KZN Midlands 100% Grass Fed and Hormone Free Beef	
750g Tomahawk Steak	R490
300g Beef Fillet	R340
300g Rump	R250

N=Nuts V=Vegetarian P=Pork

sides

R50

Rustic fries
Chilli onion rings
Mixed green salad
Parmesan crushed potatoes
Zucchini fries
Seasonal vegetables

sauces

R40

Berry infused jus
Mushroom Thermidor
Lemon beurre blanc
Tamarind and chilli
Slow roasted garlic and thyme cream
Cheddar cheese

04.03.22