



starters

Pumpkin Soup (V)(N) spiced roasted pumpkin, black sesame chilli praline dust, cinnamon infused walnut parfait, candied pumpkin seeds	R 90	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
Beef Pot Pie slow cooked beef in red wine, puff pastry crisp, sweet potato mash, root vegetables, pickled carrots	R185	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, baby carrots, berry jus, pea purée	R390	Assiette Portobello of Mushrooms (V) grilled Portobello mushroom, confit king oyster mushroom, halloumi cigars, roasted tomato, pineapple chilli jam, crispy Shimeji, 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 purée	R330	Slow Roasted Pork Belly (P) compressed pork belly, parsnip walnut and cranberry purée, jus, blueberry bacon jam, fondant potato, steamed tender stem broccoli, roasted carrot purée, 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 purée	R180
Land "meats" Sea garlic grilled lobster tail, crispy calamari, grilled beef fillet, Jollof rice, rustic fries, mushroom Thermidor sauce	R700		

grills

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

6 Argentinian Prawns	R380
KZN Midlands 100% Grass Fed and Hormone Free Beef	
750g Tomahawk Steak	R490
300g Beef Fillet	R320
300g Rump	R250

N = Nuts V –Vegetarian P=Pork

sides

Rustic fries	
Chilli onion rings	
Mixed green salad	
Parmesan crushed potatoes	
Rustic fries	
Chilli onion rings	

sauces

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