



## Starters

### *Soup of the day* R75

Please enquire with your waiter what our Meat or Vegetable based soups of the day are. Served with bread rolls & butter

### *Peri-Peri Chicken Livers* R105

Gently sautéed Chicken livers in a spicy Peri-Peri sauce served with toasted Ciabatta

### *Sweet Chili & Ginger Calamari* R105

Deep fried Patagonia Calamari coated in sweet Chili, Ginger & Coriander sauce served on baby mixed leaves

### *Seared Tuna* R145

Seared Togorashi spiced Tuna loin, thinly sliced with Herb salad, finished with Lime & Horseradish dressing

## Salads

### *Tuscan Inspired Panzanella Salad (V)* R65

Succulent red & yellow Tomatoes tossed with Ciabatta croutons, shaved red Onion, Cucumber, finished with Basil & Olive oil

### *Asian style Crumbed Chicken Salad* R125

Chicken strips marinated in a sweet & spicy Asian sauce, coated in Panko crumbs served with Baby leaves, Peppers, Cucumber, Pineapple, Peppadews, Tomato & red Onion with an Orange dressing on the side

### *Smoked Salmon* R185

Smoked Salmon topped with a Lemon flavoured baby Potato salad with Celery, Capers & red Onions with Rocket

## Mains

### *Chilli Glazed Line fish* R220

Brushed with a homemade Chilli, Ginger & Coriander glaze served with Bok Choi, stir fry Vegetables & Egg noodles

### *Rice Noodle Vegetable Stir Fry (V)* R130 *- Char Kway teow -*

A Malaysian style Stir fry of Rice noodles & Vegetables, flash fried & tossed in a homemade sauce accompanied by Sambal sauce & Cashew Nuts

#### **Add**

Tofu	R35
Chicken	R45
Beef	R70
Prawns	R90

### *Slow Braised Oxtail* R190

Slow braised Oxtail cooked in a Red wine sauce with Butterbeans served with mashed Potato

### *Roasted Chicken Supreme* R175

Stuffed with sundried Tomato & Feta served with fondant Potato, seasonal Vegetables & roasted Garlic sauce

### ***Vegetable & Lentil Curry (V) R130***

Lentil & Vegetables with light Malaysian spiced curry served with Basmati rice, roti & sambals

### ***Rigatoni Pasta with Roasted Vegetables & Arrabiata sauce (V) R125***

Rigatoni pasta with roasted Vegetables, spicy Tomato Ragout, finished with Parmesan cheese

**Add**

Chicken R45

## ***Grill***

### ***Aged Rump Steak R235***

300g Matured Rump steak with our home-made basting

### ***Mixed Grill Platter R250***

Sirloin Minute Steak, Boerewors, Chicken wing & Lamp chop

### ***Tomahawk Steak R355***

500g Tamahawk steak char grilled to perfection

### ***Chargrill Lamb Loin Chops R295***

350g Lamb chops marinated with Garlic & Herbs

### ***Sirloin Steak R185***

200g Sirloin steak grilled to perfection

All grill items served with Fries and your choice of daily Vegetables or side Salad and a sauce of your choice (Pepper, Mushroom, Peri-Peri, Garlic & Herb, Creamy Cheese)

## ***Side Orders***

Extra Sauce R35

Fries R45

Creamy Spinach R45

Roasted Butternut R45

Sautéed Mixed Vegetables R45

Crispy Onion Rings R25

Mielie Pap R35

## ***Desserts***

### ***Malva Pudding R70***

Moist spicy sponge with a warm Custard, Brandy snap & a dollop of fresh Cream garnished with edible flowers

### ***Baked Lemon New York Cheese Cake R95***

Rich flavour of Cream cheese & Lemon, baked to perfection & garnished with mixed Berries coulis

### ***Crème Brûlée R80***

Velvety smooth Vanilla Bean custard topped with caramelized Sugar

### ***Dark Chocolate Mousse R80***

Velvety smooth dark Chocolate mousse flavoured with Orange and served with Chocolate soil

### ***Homemade Lemongrass infused Ice Cream R70***

With a Pineapple, Coriander, Mint & Chili salsa

***The items on this menu are produced in a kitchen that uses nuts, seeds, cereals, flour, Crustacea, fish, eggs, dairy, soya, Lupin and traces of sulphur dioxide.***