

Dinner Menu

Starters

Raw Soup (Vegan)	R50
Ask your waiter for the chef's choice	
Garlic Foccacia	R50
Served with a Chimichurra dip	
Steamed Mussel Pot	R70
Cider steamed Mussels, with fresh cream and chives, served with Artisinal bread	
Oven Baked Mushrooms	R60
Oven baked mushrooms, in a garlic white wine sauce	
Crumbed Halloumi	R60
Halloumi slices, crumbed, fried and served with a strawberry and basil jam	
Curried Prawn	R90
with a papaya and avocado salsa	
Creamy Chicken Livers	R60
Served with toasted Artisanal Sourdough	

Mains

Steak Options

Stuffed Fillet	R190
<i>250gr Fillet of beef, stuffed with mushrooms & shallots served with a sauce & side of your choice</i>	
Fillet Mignon	R185
<i>250gr Fillet of beef filled with gorgonzola cheese served with a sauce & side of your choice</i>	
Classic Steak	R170
<i>250gr Fillet of beef cooked to your liking served with a sauce & side of your choice</i>	

Chicken Options

Almond Crumbed Chicken	R140
<i>Breast topped with balsamic cherry tomato, Avocado & rocket, served with a side of cheese sauce</i>	
Lemon and Herb Baby Chicken	R140
<i>Served with a side & sauce of your choice</i>	
Harrisa Grilled chicken breast	R120
<i>Served with a pineapple salsa and a side and sauce of your choice</i>	

Fish Options

Classic	140
<i>Grilled line fish, served with a lemon butter sauce and side of your choice</i>	
Line fish stack	190
<i>Grilled line fish served on a hash brown topped with a hollandaise sauce, four baby prawns and avocado</i>	

Vegetarian Options

Sticky Asian Aubergine (Vegan)

R90

Roast Aubergine, red and yellow peppers, spring onion and tomato in a teriakyi sauce, topped with cashew nuts, served with a side portion of basmati rice

Wild Mushroom Pasta (Vegetarian)

R110

Mushrooms, cooked in a creamy mushroom and white wine sauce, with parmesan shavings, topped with fresh greens

Stuffed Mushrooms

R120

Portobello Braai mushrooms, filled with couscous, roast veg and topped with a lemon hummus dressing

Chimichurra Cauliflower steaks

R100

Sliced Cauliflowers, grilled to perfection, topped with a Chimichurra sauce, served with a fresh green salad

Other Signature dishes

Honey Glazed Pork Fillet

R120

Served on a sweet potato mash & chilli zucchini

Risotto of the Evening

R120

Our chefs special for the evening, please ask your waiter

Chicken and Prawn Coconut Curry

R150

Served with basmati rice

SIDES

Greek Salad

Mustard Mash

Rustic cut chips

Roast Vegetables

Desserts

White Chocolate Mousse

R50

Affogato

R55

Vanilla ice cream, topped with caramel sauce and almonds, served with a side of espresso

Chocolate Lava Cake

R50

Served with vanilla ice cream

Dom Pedro –

R40

Choice of frangelico, Amarula or rum

Cheese Board

R80