STARTERS

Prawn Cocktail, iceberg lettuce, Chilies, Mangoes 65
Marinated mixed tomato, artichoke salad, olive caramel, deep fried bocconcini, pesto, tomato chutney 60
Double baked Gruyere soufflé, waldorf salad, raison puree, vanilla citrus vinaigrette 70
Chilli salted squid, mint-basil, sprout salad, chili caramel and lime mayonnaise 64
Sticky Duck confit salad, avocado, papaya, miso mayonnaise, cinnamon dressing 67
Steak Tartar, olive Cream, toast, balsamic reduction and rocket red onion salad 65
Caramelized onion bluecheese tart, tomato jam, rocket red onion salad and deep fried onion ice cream 68

MAINS

Roasted Chalmar Fillet, herb-mustard butter, McGregor port-bay leaf cream, fine beans, roasted vine tomatoes, rosti potato 165
Peppered Springbok steak, potato fondant, chocolate salsa, braised red cabbage, blueberry gastrique 170
Grilled tiger prawns with chilies, garlic, parsley served with pernod-butternut veloute, angel hair pasta 135
Braised and crisp pork belly, chili ginger caramel, potato creme, button mushrooms and radish 125
Goats cheese ravioli, yellow pepper essence, pine nuts, confit tomato, spinach and olives 82
Franschhoek trout, warm sweet corn salad, carrot-apple emulsion, tomato and prawn salsa 95

SIDE DISHES R20

Greek style salad with honey and mustard
pommes puree with truffle oil, parmesan
creamed baby spinach
triple cooked fries with aioli
fine beans with almonds and garlic

DESSERTS

Bon courage white muskadel creme brûlée, poached plum, plum ice cream 60
Vanilla ice cream, Klipdrift gold, hazelnut affogato 55
Death by chocolate, served with caramelized cherries 78
Vanilla panna cotta, citrus compote, lemon curd, lemon sorbet and passion fruit syrup 65
cheese Platter, local cheeses, parmesan & black pepper crackers, preserves 55