



Winter Menu

Starters:

Chef soup
R75

Catalan fish & mussel Soup
Starter: R105 Main: R150

Beetroot fritter, avocado and sour cream stack with smoked salmon and wasabi drizzle
R95

Garden & Herb salad with feta, olives and pumpkin seeds
Starter: R95 Main: R150

Warm lentil, goats cheese, rocket & walnut salad
R90

Mushroom and spinach cigars with fresh tomato herb sauce, Parmesan shavings
R75

Main Course:

Lamb shank Madras with basmati rice and sambals
R295

Pork belly on roasted carrot purée, red onion mash, cauliflower gratin and apple sauce
R195

Beef shin Osso Bucco style on creamy samp with parmesan shavings and gremolata
R185

Sesame parsley & lemon crusted linefish on creamed spinach & crispy wafer chips & fragrant lemon sauce
SQ

Chicken fillet, black mushroom, artichoke and feta stack with almond broccoli, grilled polenta and smoked paprika sauce
R185

Roasted vegetables & barley bowl with zesty pine nut drizzle
R160

Desserts:

Home-made vanilla and coffee ice-cream with chocolate sauce
or

Layered warm pear, ginger cinnamon crumble & butterscotch sauce
or

Dark chocolate tart with hazelnuts and cream
R75

***Please inform our kitchen of any dietary requirements
10% Gratuity will be added to tables of 8 + guests***