



STARTERS

Pulled Lamb and Potato Croquettes with Sundried Tomato Purée and Red Wine Jus Dip	R105
Steamed Mussels, Chorizo, Garlic and Chilli Tomato Sauce served with Crispy Ciabatta	R110
Baked Brie, Onion Chutney served with Melba Toast (V)	R75
Panko Crumbed Prawns with Wasabi Mayo, Honey Soy Reduction and Shredded Rainbow Cabbage	R159
Curried Carrot Soup with Toasted Pumpkin Seeds and Parmesan Cheese served with Crispy Ciabatta (V)	R89

MAINS

Served with Crispy Turned Potatoes, Cheesy Cauliflower and Broccoli Bake and Roasted Root Vegetables

Harissa Spiced Roasted Leg of Lamb with Mint Yoghurt Sauce	R195
Porchetta Pork Shoulder Roast with Cinnamon Apple and Cranberry Sauce	R190
Rolled Sirloin with Garlic and Herb Stuffing and Horseradish Sauce	R195
Deboned Chicken Roll with Caramelised Onion, Mushroom and Baby Spinach Filling	R185
Phyllo Galette with Roasted Butternut Squash, Feta, Red Onion, Baby Spinach with a Dressed Rocket Salad (V)	R145
Zucchini and Corn Fritters with Grilled Zucchini, served with Sour Cream and Herb Sauce (V)	R135

DESSERTS

Classic Sticky Toffee Pudding served with Amarula Ice Cream, topped with Butterscotch Drizzle	R80
Dark Chocolate Brownie served with Peanut Butter Ice Cream and Peanut Brittle	R85
Cinnamon Apple Filling, topped with Oat Crumble, Cinnamon Tuile and Vanilla Chantilly Cream	R75
Duo of Ice Cream – Peanut Butter and Amarula	R45