



A very warm Welcome to The Conservatory at Hunter's

Relax and indulge in our family friendly Bistro style dining environment.

Our chefs have prepared a light and tasty menu, offering a fusion of Anglo Italian country fare for your enjoyment.

We invite you to explore our carefully selected choice of South African produced Italian wine varietals, alongside some fine Estate wines from the winelands.

Starters

Creamy Garlic Mussels	R98
Garden Route mussels dressed in a creamy white wine, onion and garlic sauce served with toasted bruschetta	
Aubergine Caprese	R110
Chargrilled aubergine and buffalo mozzarella layers topped with baby tomatoes, basil chiffonade, pesto and an aged balsamic reduction	
Seared Veal	R107
Seared tender veal served with red onion, radish and fresh herbs, dressed with coriander and a lemongrass vinaigrette	
Pancetta wrapped Salmon	R124
Norwegian salmon wrapped with Pancetta accompanied by fennel bulb and grilled pear, drizzled with a cranberry & mustard dressing	
Ricotta and Pecan Nut Salad	R95
Ricotta, citrus fruit, arugula and candied pecan nuts served with fresh garden leaves, red onion and a poppy seed dressing	
Hunter's Caesar Salad	R84
Iceberg lettuce topped with candied bacon, anchovy fillets, parmesan, croutons and a delectable Caesar dressing.	
Add Dukkah crusted chicken strips	R95

Mains

Pumpkin Gnocchi	R92
Home-made pumpkin & sage gnocchi accompanied by snap peas, pumpkin cubes and a marinara sauce sprinkled with grana padano shavings	
Italian Grilled Chicken Fillet	R195
Grilled chicken fillet served with a confit chicken thigh croquette, onion puree, mushrooms, broccoli, chicken jus and a garlic & basilico oil	
Tuscan Roast Pork Belly Duo	R199
Slow-cooked pork belly, pork ravioli served with baby tomato, mange tout, crispy black forest ham, pork crackling & port wine jus	

Caponata Cob R192
Pan-fried cob topped with a celery, white wine, artichoke, capers, olives & tomato sauce served on creamy mash and basil sauce

Aged Chalmar Beef Sirloin R198
200g tender beef sirloin with a sun-dried tomato & herb rub, potato wedges and fresh rocket finished with a red wine jus.

Wild Mushroom Ragù & Tagliatelle R131
Fragrant wild mushroom, baby marrow & carrot ragù served on a bed of Tagliatelle pasta topped with fresh pecorino shavings

Add slow braised lamb shoulder R185
Gluten free option available

Desserts & Afters

Milk Chocolate and Mocca Cheese Cake R96
accompanied by honeycomb, Kahlua mousse and dark chocolate sorbet

Cherry and Pistachio Semifreddo R85
Served with saffron & white wine glazed apple and homemade shortbread

Vanilla Yoghurt Panna Cotta R83
Vanilla yoghurt panna cotta with strawberry syrup and a basil & lime gel

Artisan TRUTH Coffee

Cappuccino - Deep, Dark and Twisted blend R28

Double Espresso - Single Origin India R28

Americano - Single Origin India R26

Macchiato - Deep, Dark and Twisted blend R26

Decaf - Antithesis blend R26

Teas

Rooibos Tea, Green Tea, Mint Tea, Camomile, Earl Grey R25