



Dinner Menu

Starters

- Oven Roasted Butternut Soup** **R95**
With caramelised apple, and freshly baked pumpkin seed bread. (V*)
- Grilled Squid & Chorizo Salad** **R155**
A warm salad with Salsa Verde, chickpeas, rocket, cherry tomatoes & a zesty lime dressing.
- Marinated Venison Carpaccio** **R135**
Kudu Carpaccio served with apple & sultana chutney, radish & parmesan shavings, mustard espuma & vegetable ribbons.
- Asian Mussel bowl** **R120**
Fresh black mussels steamed in a sweet chili, coconut & coriander sauce, served with toasted garlic and herb bruschetta.
- Grilled Haloumi & Truffle scented Mushrooms** **R125**
Pan grilled haloumi cheese with truffle scented mushrooms, pickled baby onion rings, confit orange, toasted pine nuts, crispy capers & a pear chutney puree.
(V, V* option available)

V* - Vegan / V - Vegetarian



Mains

Gochujang Chicken Fillet	R180
Creamy bean puree, coriander corn off the cob, steamed baby spinach, roasted pumpkin served with chicken velouté.	
Biltong Spiced Springbok Loin	R252
Pan seared Springbok with a coconut & lentil bobotie croquette, pear & apple compote, buttered greens & cabernet jus.	
Pork Curry	R175
Fragrant & tender Indian pork curry with toasted coconut basmati rice, pineapple & mint chutney and roti jala.	
Beef Fillet	R285
Parmesan pomme puree, grilled giant mushroom, garlic & thyme roasted cherry tomatoes with Balsamic cream sauce.	
Herb Crusted Line fish	S.Q.
Today's catch topped with a fresh herb & lemon crust, olive, potato & vegetable ragout finished off with a chardonnay lemon cream.	
Cauliflower Steak	R145
Pan Fried cauliflower steak with pomegranate emulsion, charred sweet beets, snow peas, cauliflower puree & roasted almonds (V*).	
Smoked Aubergine Risotto	R170
Lightly smoked egg plant risotto, candied beets, goats' cheese, spring onion, hazel nut, rocket & mange tout. (V, V* option available).	



Dessert

Decadent coconut Banoffee	R120
Banana sponge with thick caramel, white chocolate mousse, caramelised banana and a coconut caramel sauce	
Classic Orange Crème Brûlée	R115
Bitter orange scented crème brûlée with chunky berry compote & orange biscotti.	
Chocolate Torte	R135
Dark chocolate tart with cinnamon soil & ginger ice cream.	
Chocolate Sorbet Delight	R140
Homemade dark chocolate sorbet with macerated orange segments (V*).	
Chefs' trio of sorbets	R140
Hunters Cheese Board	R165
Brie, Camembert, Boerenkaas & Gorgonzola with chunky homemade stone fruit jam & a selection of preserves. Served with homemade seed crackers.	