



Starters

- Peach & Tomato Gazpacho**  **R95**
Chilled ripe tomatoes, cucumber, celery and sweet peaches with spiced feta and basil
- Norwegian Salmon Crudo** **R165**
Poached in a warm soy-sesame emulsion and topped with fresh ginger, trout roe, wasabi guacamole, Japanese mayo and chives
- Ostrich & Beet Carpaccio** **R155**
Wood smoked with candied beets, apricot chermoula, goats cheese mousseline, toasted walnuts and horseradish vinaigrette
- Garden Route Mussel bowl** **R145**
Fresh black mussels steamed in a sweet chili, coconut & coriander sauce with toasted garlic and herb bruschetta
- Grilled Prawn Duo** **R170**
Lemon & herb prawns, Cape Malay prawn samosa, avocado purée, pineapple & ginger chutney & dehydrated pineapple
- Grilled Haloumi & Truffle scented Mushrooms**  **R140**
Pan grilled haloumi cheese with truffle scented mushrooms, pickled baby onion rings, confit orange, toasted pine nuts, crispy capers and a pear chutney puree.



Mains

Succulent Chicken Thigh	R255
Filled with spinach & mushrooms, wrapped in Black forest ham , butternut, cashews & pearl barley, wilted greens & mustard and raisin sabayon	
Biltong Spiced Springbok Loin	R275
Pan seared Springbok with a coconut & lentil bobotie croquette, apple compote, buttered greens & cabernet jus.	
Lamb Makhani	R265
Butter Lamb Curry with fragrant with toasted coconut basmati rice, roti paratha, cucumber raita & tomato-onion sambals.	
Mustard Beef Fillet	R305
With parmesan dauphinoise potato, caraway confit carrots, sauteed greens and a rich red wine jus	
Pan-seared Line fish	R285
Catch of the day with curried sweet potato purée, baby beets, roasted root vegetables and a garlic, basil & coriander cream	
Masala Glazed Norwegian Salmon	R310
Masala glazed salmon, basil infused potatoes with tender fine beans and marinated apple slices	
Cauliflower Steak <i>🌿</i>	R165
Pan Fried cauliflower steak with pomegranate emulsion, charred sweet beets, snow peas, cauliflower puree & roasted almonds	



Dessert

Rose Falooda & Pistachio Cherry Semifreddo	R125
Traditional Indian falooda with rose syrup, vermicelli, spiced apple & a fragrant koeksister crumble	
Blueberry Pannacotta Trio	R130
Three layers of blueberry pannacotta served with lavender shortbread and drunken macerated berries	
Dark Chocolate Delice	R140
Dark Chocolate mousse, homemade tin roof ice cream, toffee glazed walnuts and a dark chocolate soil	
Chefs' trio of sorbets	R140
Hunters Cheese Board	R185
Brie, Camembert, Boerenkaas & Gorgonzola with chunky homemade stone fruit jam & a selection of preserves. Served with homemade seed crackers.	