



Starters

Crisp baby squid with baba ganoush aioli, marinated cucumber salad and wild rocket	R 45.00
Creamy liver parfait, toasted brioche, sultana and clove chutney and baby peppery leaves	R 45.00
Goats' cheese salad with fresh peach, balsamic fig reduction and roasted cashew nuts	R 45.00

Main Courses

Beef fillet with leek dauphinoise, red wine jus and roasted beetroot & butternut	R 95.00
Grilled line fish with gremolata mash, baby carrots and green beans with citrus fennel beurre blanc	R 95.00
Artichoke and cannellini bean cassoulet with basil pesto and courgette ribbons	R 75.00

Desserts

Warm almond and pear pudding with drunken ice cream	R 40.00
Orange infused crème caramel with citrus preserve	R 35.00
Dark chocolate torte with passion fruit curd and passion fruit jam	R 40.00

Side dishes

Side salad	R 15.00
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Three courses: R145