

# Hors D'oeuvres to start

<b>Foie gras tian</b>	<b>R90</b>
Foie gras soaked in port & coated with crushed hazel nuts	
<b>Salmon examined</b>	<b>R79</b>
Fresh Norwegian salmon tartare, sugar & salt cured salmon & smoked salmon blini	
<b>Oxtail samoosa</b>	<b>R69</b>
Samoosas filled with oxtail, served with brown lentils, coriander & togorashi salsa	
<b>Vegetable stack [V]</b>	<b>R65</b>
Spring onion & sweet corn fritter interleaved with aubergine, humus & roasted red peppers	
<b>Carpaccio of beetroot [V]</b>	<b>R55</b>
Thinly sliced beetroot topped with Bulgarian yoghurt	

## Salads

<b>Biltong salad</b>	<b>R85</b>
A crisp salad of biltong, cucumber, baby beetroot, preserved fig & Gorgonzola	
<b>Prawn &amp; Avo salad</b>	<b>R80</b>
Crisp salad of prawn & avo with a light orange & yoghurt dressing	
<b>Crayfish salad</b>	<b>R95</b>
Crayfish tail, pasta, salmon roe, spinach chiffonade & light curry dressing	
<b>Butternut salad [V]</b>	<b>R60</b>
Butternut, rocket, feta, pumpkin seeds, spring onion & garlic croutons with a balsamic reduction	
<b>Strawberry salad [V]</b>	<b>R79</b>
Crisp baby leaves, fresh strawberries, pistachio nuts, watercress & quail eggs	

# Delicious Mains

<b>Line fish &amp; prawns of the day</b>	<b>R120</b>
Served upon a salad of watercress, apple & rocket	
<b>Lamb loin cutlets</b>	<b>R129</b>
French trim lamb loin served with butternut, beetroot & turnips	
<b>Trio of Crayfish</b>	<b>500g / R280</b>
Poached crayfish medallion, crayfish stew & tempura crayfish	
<b>West Coast mussels</b>	<b>R89</b>
Mussel's sautéed in white wine, cream & garlic served with toasted bruschetta	
<b>Chicken cigar</b>	<b>R95</b>
Filled with spinach, feta & butternut	
<b>Beef fillet medallions</b>	<b>R129</b>
Mature fillet, potato rounds and Parma ham served with a champagne sauce	
<b>Pork fillet</b>	<b>R120</b>
Pan fried pork fillet served with port infused blue cheese and a fig & balsamic sauce	
<b>Vegetarian cannelloni [V]</b>	<b>R80</b>
Cannelloni filled with creamed spinach, butternut & chives, topped with beetroot & feta in a spinach cream sauce	
<b>Potato galettes [V]</b>	<b>R85</b>
Potato galettes layered with fresh asparagus, onions & crumbled feta	

# Desserts

<b>Trio of Italian ice cream</b> 100% Bellissimo!!!	<b>R45</b>
<b>Lemon curd tart</b> Served with 80% dark coveture chocolate	<b>R39</b>
<b>A study of chocolate</b> White chocolate mousse, hot baked chocolate pudding, a neat shot of chocolate & a chocolate biscuit with chocolate ice cream	<b>R40</b>
<b>Baked Cheese cake of the day</b>	<b>R42</b>
<b>Chocolate brownie</b> Classic white chocolate brownie with a twist	<b>R39</b>
<b>Cheese platter</b> Local & international cheese served with dried fruits & nuts	<b>R89</b>
<b>Seasonal sliced fresh fruits</b> Freshly sliced fruits in season	<b>R79</b>