

# T I D E S

r e s t a u r a n t

## *Starters*

**Cream of cauliflower soup [V] R45**  
Smooth & creamy cauliflower soup with white truffle oil

**Crayfish bisque R55**  
Served with cognac cream

**Green Thai prawn and chicken spring rolls R65**  
Served with cashew nuts and dipping sauce

**Mushroom soufflé [V] R50**  
Served with crème fraîche

**Oxtail samoosa R79**  
Served with drunken haloumi cheese, brown mushrooms and rocket leaves

**Tides salad R70**  
Blue cheese, preserves fig, litchi, Parma ham and pickled ginger

**Tossed salad [V] R65**  
Fresh avocado, cucumber, cocktail tomato, croutons, celery, peppadew, olives and mixed sprouts

## *Mains*

**Lamb shank R115**  
Dark, rich braised lamb shank served with mashed potato, mire poix vegetables and sour cream

**Beef fillet R120**  
Topped with camembert and walnuts, port jus, baby onions and garlic potatoes

**Chicken supreme R89**  
Honey & rosemary farce, cepe, shitake & portebellini risotto, almond broccoli and dark jus

**Line fish R110**  
Served with light herb crust potato & scallion phyllo cigars, lemon & lime veloute and seasonal baby vegetables

**Pork loin R95**  
Wrapped in bacon filled with local dried fruit with homemade potato wedges and pumpkin fritters

**Vegetable curry [V] R79**  
Seasonal vegetables served with lentil asmati rice, roti, coconut and banana & coriander salsa

**Grilled venison loin R105**  
Served with parmesan & peppadew polenta cake, roasted root vegetables and natural jus

**Butternut & feta ravioli [V] R75**  
Served with basil cream sauce and toasted pumpkin seeds

## *Desserts*

**Malva pudding R40**  
Served with thick custard and vanilla ice cream

**Pancakes R42**  
Individual pancakes with their own fillings

**Baked cheese cake of the day R45**

**Cheese platter R89**  
A variety of local cheese with preserves, dried fruit, nuts and biscuits, serves two

**Seasonal sliced fruit platter R79**  
Freshly sliced fruits of the season, serves two

