

SIGNATURE

RESTAURANT

STARTERS

ROASTED CAPE MALAY BUTTERNUT SOUP

SERVED WITH BLUE CHEESE CRUMBLE

OR

CAPRESE SALAD STACK

SERVED WITH TOMATO, MOZZARELLA SHAVINGS, CAPER BERRIES, SUNDRIED TOMATO, OLIVE OIL DRIZZLE AND TOPPED WITH FRESH BASIL LEAVES

OR

CAJUN TIGER PRAWNS

SERVED WITH A GARLIC CHIVES BUTTER SAUCE AND CRISPY BRUSCHETTA

MAINS

KAROO LAMB RACK

SERVED WITH A CREAMY MASHED POT, PEA PUREE, MELANGE OF SEASONAL VEGETABLES AND A MINT INFUSED JUS

OR

PAN SEARED BUTTERFISH

SERVED ON A BED OF RICE NOODLES. SHOESTRING VEGETABLES AND ASIAN SAUCE

OR

CREAMY SPINACH & FETA RISOTTO

SERVED WITH ROASTED CHERRY TOMATOES, PARMESAN CRUMBS TOPPED WITH FRESH ROCKET LEAVES

DESSERTS

DECONSTRUCTED APPLE CRUMBLE

SERVED WITH VANILLA GELATO AND A CARAMEL SAUCE

OR

AFFOGATO AL CAFÉ

SERVED WITH A DOUBLE SHOT EXPRESSO, FRANGELICO & GELATO

OR

SOUTH AFRICAN CHEESE BOARD

SERVED WITH PRESERVES AND ASSORTED BISCUITS

IN TLE

BOUTIQUE HOTEL



JEFFREYS BAY | EASTERN CAPE