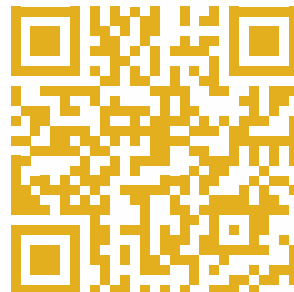
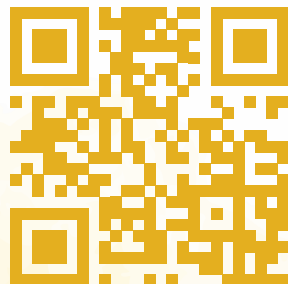






# Dinner Menu


Please scan to leave your review



# STARTERS

<b>Soup of the Day</b>	<b>\$6</b>
Please Ask Your Waiter for Today's Special	
<b>Ostrich Parfait</b>	<b>\$7</b>
with Watermelon Preserve, Popped Local Grains, and Toasted Bread	
<b>Crumbed Haloumi</b> 	<b>\$7</b>
with Sweet Chili Tomato Jam	
<b>Mozzarella and Basil Panzerotti</b> 	<b>\$7</b>
with Cherry Tomatoes, Mozzarella and Basil	
<b>Crumbed Crocodile</b>	<b>\$8</b>
Chili and Coriander Crusted Crocodile Patty with a Lime and Roasted Garlic Aioli	
<b>Bitterballen</b>	<b>\$6</b>
Game Mince Bitterballen with a Tomato Relish and Tomato Concasse	
<b>Haddock and Hake Ravioli</b>	<b>\$8</b>
Homemade Ravioli, Brown Butter Sauce with Pickled Lemon and Black Pepper	
<b>Slow Roast Pork Belly and Crackling</b> 	<b>\$8</b>
with Red Cabbage Marmalade	

# SALADS

<b>BLT Salad</b>	<b>\$12</b>
Crispy Bacon and Herb Cream Cheese Salad with Tomato Vinaigrette and Ciabatta Croutons	
<b>Chicken Salad</b> 	<b>\$14</b>
Grilled Chicken Breast, Chinese Cabbage, Olives, Avocado Cream, Rocket and Feta	

 Vegetarian

 Gluten Free

 Contains Nuts

# MAINS

<b>Beef Bourguignon</b>	<b>\$22</b>
Braised Beef, Wasabi, Leafy Green Mash with Fennel, Zucchini, Charred Green Onions and Smoked Bacon Bits	
<b>Pan Fried Trout</b>	<b>\$20</b>
with Summer Squash Noodles, Green Beans, Leek Sauce and Parsley Buttered Barley	
<b>Sirloin Steak</b>	<b>\$23</b>
with Gnocchi, Slow Roasted Cherry Tomatoes, Red Onion Petals, Rocket, Basil Pesto and Parmesan Shavings	
<b>Spinach And Cream Cheese Chicken Breast</b>	<b>\$19</b>
with Seasonal Vegetables, Parsley Potatoes and a Garlic and Mushroom Sauce	
<b>Spicy Lamb Curry</b>	<b>\$22</b>
with Basmati Rice, Garlic Naan, Sour Cream, Green Tomato Chutney and Coconut Flakes	
<b>Sous Vide Chicken Thigh</b>  	<b>\$20</b>
Lemon Marinated Chicken Thigh with Carrot and Cashew Nut Risotto and Brandy Sauce	
<b>Beef Fillet Rossini</b> 	<b>\$24</b>
Herb Butter Baby Potatoes, Charred Onions, Pickled Broccoli, Baby Carrot with a Red Wine Jus	
<b>Zambezi Bream</b> 	<b>\$20</b>
with Mixed Beans, Slow Roast Tomato, Olives, Capers, Fresh Herbs and Buttery White Wine Sauce	
<b>Roasted Cauliflower Steaks</b>  	<b>\$14</b>
Grilled Cauliflower with Cumin Chickpeas, Tomato, and Yoghurt Dill Sauce	
<b>Mushroom and Spinach Cannelloni Pasta</b> 	<b>\$14</b>
with Bechamel Sauce	
<b>Spicy Pumpkin, Lentil and Potato Phyllo Parcels</b> 	<b>\$14</b>
with Peas, Zucchini, Labneh and a Sweet Piccalilli	
<b>Eggplant Parmigiana</b> 	<b>\$15</b>
Layered Crumbed Eggplant, Tomato Sauce, Mozzarella, Parmesan and a Mixed Grain Pilaf	
<b>Daal and Cauliflower Curry</b> 	<b>\$14</b>
with Cumin Rice, Garlic Naan, Tomato Cucumber Salsa and Crispy Curry Leaves	
<b>Grilled Ostrich Fillet</b> 	<b>\$25</b>
Root Vegetable Mash, Beetroot, Broccoli, Juniper Sauce with a Beetroot and Orange Jelly	
<b>Springbok Shank</b> 	<b>\$27</b>
with Potato Mash, Peas, Sweet Corn and Braising Sauce	
<b>Beef Oxtail</b> 	<b>\$22</b>
Slow Cooked Oxtail With Mashed Potato or Sadza (a traditional polenta-style starch), Local Leafy Greens and Crispy Onions	

# DESSERTS

<b>Caramelized Apple Tart</b> 🍷	\$7
with Tahini Ice Cream and Honey Cinnamon Sauce	
<b>Flourless Chocolate Torte</b> 🍷 🍷	\$7
with Orange Curd, Strawberries and Almond Nougatine	
<b>Baked Cheesecake</b>	\$8
with Blueberry Compote, Coconut Sorbet, Toasted Marshmallow Crème	
<b>Millionaires Shortbread Parfait</b> 🍷	\$7
with Poached Pears, Marula Crumb, and Berry Coulis	
<b>Vanilla Pannacotta</b> 🍷	\$8
with Mixed Berry Coulis	
<b>Fruit Clafoutis</b>	\$7
A Baked Pudding with Seasonal Fruits and Vanilla Ice Cream	
<b>Duo of Mousse</b>	\$7
White Chocolate and Chocolate Mousse with Vanilla Tuile	
<b>Assorted Truffle Bites</b>	\$6
White Chocolate and Coconut, Dark Chocolate, and Chocolate Amarula	

# HOT BEVERAGES

Grande Cappuccino	US\$4
Cappuccino	US\$3
Latte	US\$4
Americano	US\$3
Iced Coffee, Iced Tea	US\$4
Espresso	US\$2
Assorted Teas - English Breakfast, Earl Grey, Chamomile, Peppermint	US\$2

# AFTER DINNER COCKTAILS

Don Pedro - Amarula, Kahlua or Whisky	US\$7
Irish Coffee - Kahlua or Whisky	US\$7

# PORT

L'Ormarins Cape LBV	US\$7
---------------------	-------