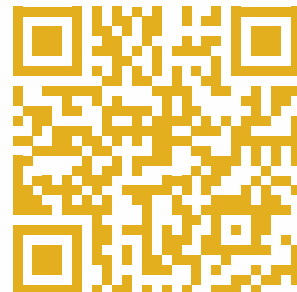
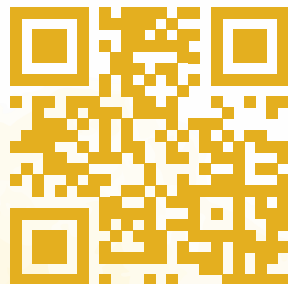




Dinner Menu


Please scan to leave your review



STARTERS


| | |
|--|-------------|
| Soup of the Day | \$7 |
| Please Ask Your Waiter for Today's Special | |
| Ostrich Parfait | \$8 |
| with Watermelon Preserve, Popped Local Grains, and Toasted Bread | |
| Crumbed Haloumi  | \$10 |
| with Sweet Chili Tomato Jam | |
| Mozzarella and Basil Panzerotti  | \$9 |
| with Cherry Tomatoes, Mozzarella and Basil | |
| Crumbed Crocodile | \$9 |
| Chili and Coriander Crusted Crocodile Patty with a Lime and Roasted Garlic Aioli | |
| Bitterballen | \$9 |
| Game Mince Bitterballen with a Tomato Relish and Tomato Concassé | |
| Haddock and Hake Ravioli | \$10 |
| Homemade Ravioli, Brown Butter Sauce with Pickled Lemon and Black Pepper | |
| Slow Roast Pork Belly and Crackling  | \$8 |
| with Red Cabbage Marmalade | |

SALADS

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|--|-------------|
| BLT Salad | \$14 |
| Crispy Bacon and Herb Cream Cheese Salad with Tomato Vinaigrette and Ciabatta Croutons | |
| Chicken Salad  | \$14 |
| Grilled Chicken Breast, Chinese Cabbage, Olives, Avocado Cream, Rocket and Feta | |

 Vegetarian

 Gluten Free

 Contains Nuts

MAINS

| | |
|--|------|
| Beef Bourguignon | \$23 |
| Braised Beef, Wasabi, Leafy Green Mash with Fennel, Zucchini, Charred Green Onions and Smoked Bacon Bits | |
| Seared Nyanga Trout | \$22 |
| with a lemon and herb butter, a warm white bean, roast vegetable and barley salad, and a tarragon sauce | |
| Sirloin Steak 🍖 | \$24 |
| with Gnocchi, Slow Roasted Cherry Tomatoes, Red Onion Petals, Rocket, Basil Pesto and Parmesan Shavings. | |
| Spinach And Cream Cheese Chicken Breast | \$20 |
| with Seasonal Vegetables, Parsley Potatoes and a Garlic and Mushroom Sauce | |
| Spicy Lamb Curry | \$24 |
| with Basmati Rice, Garlic Naan, Sour Cream, Green Tomato Chutney and Coconut Flakes | |
| Sous Vide Chicken Thigh 🍗 🍷 | \$21 |
| Lemon Marinated Chicken Thigh with Carrot and Cashew Nut Risotto and Brandy Sauce | |
| Beef Fillet Rossini 🍷 | \$25 |
| Herb Butter Baby Potatoes, Ostrich Liver Parfait, Charred Onions, Baby Carrot with a Red Wine Jus | |
| Zambezi Bream 🐟 | \$24 |
| with Mixed Beans, Slow Roast Tomato, Olives, Capers, Fresh Herbs and Buttery White Wine Sauce | |
| Roasted Cauliflower Steaks 🥦 🍷 | \$17 |
| Grilled Cauliflower with Cumin Chickpeas, Tomato, and Yoghurt Dill Sauce | |
| Mushroom and Spinach Cannelloni Pasta 🍝 | \$17 |
| with Bechamel Sauce | |
| Spicy Pumpkin, Lentil and Potato Phyllo Parcels 🍷 | \$17 |
| with Peas, Zucchini, Labneh and a Sweet Piccalilli | |
| Eggplant Parmigiana 🍷 | \$17 |
| Layered Crumbed Eggplant, Tomato Sauce, Mozzarella, Parmesan and a Mixed Grain Pilaf | |
| Daal and Cauliflower Curry 🍷 | \$17 |
| with Cumin Rice, Garlic Naan, Tomato Cucumber Salsa and Crispy Curry Leaves | |
| Ostrich Fan Fillet 🍷 | \$29 |
| With a Potato and Emmenthal gratin, roast garlic and cauliflower puree, and mushroom Jus | |
| Impala Shank 🍖 | \$31 |
| Braised in Orange, Juniper, and Thyme with a Moroccan style cous cous, and root vegetables | |
| Beef Oxtail 🍖 🍷 | \$24 |
| Slow Cooked Oxtail With Mashed Potato or Sadza (a traditional polenta-style starch), Peanut butter, Local Leafy Greens and Crispy Onions | |

DESSERTS

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|--|------|
| Caramelized Apple Tart 🍷 | \$9 |
| with Tahini Ice Cream and Honey Cinnamon Sauce | |
| Flourless Chocolate Torte 🍷 🍷 | \$9 |
| with Orange Curd, Strawberries and Almond Nougatine | |
| Baked Cheesecake | \$12 |
| with Blueberry Compote, Coconut Sorbet, Toasted Marshmallow Crème | |
| Millionaires Shortbread Parfait 🍷 | \$10 |
| with Poached Pears, Marula Crumb, and Berry Coulis | |
| Vanilla Pannacotta 🍷 | \$9 |
| with Mixed Berry Coulis | |
| Fruit Clafoutis | \$9 |
| A Baked Pudding with Seasonal Fruits and Vanilla Ice Cream | |
| Duo of Mousse | \$9 |
| White Chocolate and Chocolate Mousse with Vanilla Tuile | |
| Assorted Truffle Bites | \$8 |
| White Chocolate and Coconut, Dark Chocolate, and Chocolate Amarula | |

HOT BEVERAGES

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

AFTER DINNER COCKTAILS

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

PORT

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