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***Starter***

***Thai Butternut Soup***

Topped With Toasted Pumpkin Seeds & Micro Greens

***R85***

***Goats Cheese Mousse***

Served With Mixed Greens, Homemade Pickles, Honey & Black Pepper & Toasted Crostini

***R95***

***Steak Salad***

Marinated Steak Served With Mixed Greens, Red Onion, Cherry Tomato, Cucumber, Carrots, & Finished With A Ginger And Soy Reduction

***R115***

***Main***

***Beef Fillet***

Served With Wilted Spinach, Roasted Mushroom, Cherry Tomato, Blue Cheese, And Artichoke Sauce & Finished With Balsamic Reduction

***R260***

***Lamb Rump***

Served With Sautéed Garlic Potatoes, Wilted Spinach, Seasonal Vegetables & Finished With Wholegrain Mustard Jus

***R250***

***Mussel Pot***

Creamy Mussels Served In A Rich White Wine Garlic Sauce With A Hint Of & Toasted Ciabatta

***R230***

***Roasted Bell Pepper***

Stuffed With Couscous, Roasted Seasonal Vegetable, Feta, Toasted Nuts And Seeds, Rocket, Roasted Cherry Tomatoes, Chimichurri & Micro Greens

***R190***

***Dessert***

***Mixed Berry Cheesecake***

Served With Strawberry Coulis, Vanilla Crumble & Fresh Berries

***R95***

***Chocolate Lava Pot***

Served With Vanilla Crumble, Fresh Berries, Mixed Berry Compote & Vanilla Ice Cream

***R95***

***Crème Brulée***

Served With Passionfruit Coulis, Vanilla Crumble, Seasonal Berries & Biscotti

***R85***