

MAINS

Crisp pork belly, black pepper caramel, pommes puree, Kimchi fried cabbage & beetroot.....	195
Braised lamb shoulder, potato gratin, poached quince, honey glazed turnips, with green peppercorn sauce	285
Slow cooked oxtail, sautéed mushrooms, pearl onions, pommes puree, pangrattato & braising jus	255
Peri-peri glazed chicken leg, soft polenta, sautéed spinach, parmesan, preserved lemon with balsamic-rosemary jus	175
Confit duck leg, sweet potato puree, roasted carrots, stem broccoli, with spiced citrus gastrique	225
Coconut-tamarind chicken curry, basmati pilaf, vadouvan spiced, sambals, poppadum.....	185
add Prawns	80
Exotic mushroom risotto, sautéed mushrooms, baby spinach, parmesan with leek crème	195
Pappardelle pasta, roasted tomato, olives, basil, chilli, parmesan	105
add spicy meatballs.....	30
Chilli-tamarind glazed Norwegian salmon, mussels, charred aubergine, stem broccoli, baby pak choi, with coconut lemongrass sauce	285
Tandoori spiced linefish, sweet potato gratin, apricot-tamarind chutney, brussel sprouts, apple with lemon cream.....	215
<u>Steak selection:</u>	
Fillet (200g)	265
Sirloin (250g).....	195
All steaks served with smoked onion puree, frites and sauce of your choice	
<u>Sauces:</u> Brandy-Bone marrow jus, Green peppercorn, Mushroom, Chimichurri	

DESSERTS

Dark chocolate terrine, orange caramel with hazelnut ice cream	85
Caramelized pear, Weiss beer ice cream, walnut crumble, with white chocolate mousse	65
Lemon parfait, honey comb, lemon sponge with coffee ice cream	75
Cape Winelands cheese board, preserves, pickles and ciabatta.....	120
Roast apple, pecan nut financier with vanilla ice cream.....	65
Malva pudding, milk tart custard with Amarula ice cream	85