

Dinner

Starters

Chicken Livers

served with a Cream Based Peri-Peri sauce
accompanied by Crispy Bread **R60.00**

or

Crispy Golden Brown Tempura Prawns

served with a Sweet Chilli sauce **R70.00**

or

Grilled Halloumi Cheese

drizzled with a Honey Glazed Chilli
Sauce. **R70.00**

or

Smoked Trout

with horseradish, slow cooked beetroot
and crème fraîche **R70.00**

or

Springbok Carpaccio

served on a bed of Rocket leaves
Parmesan shavings and fried Capers,
drizzled with Olive oil and Balsamic
Vinegar **R80.00**

or

Traditional Bobotie

crispy Spring rolls with a Fruity
Chutney sauce on fresh greens **R50.00**

or

Chicken Wings

served with a Blue
Cheese Sauce and Celery sticks **R70.00**

or

Biltong Cheese Rissoles

Mouthwatering cheese sauce (Cheddar,
Gouda and Parmesan) with biltong
chunks **R50.00**

Dinner

SET MENU OPTIONS

Menu 1

Beef Rib-eye Steak prepared with fresh herbs and grilled to perfection **R190.00**

or

Chicken Breasts topped with grilled Mushrooms and Feta smothered in a cream based Sherry sauce. **R170.00**

Menu 2

Succulent Beef Rump Steak grilled to perfection, served with your choice of a Pepper or Mushroom sauce **R195.00**

or

Fresh Butter-fish Fillets grilled in Garlic Lemon Butter, served with a Tartare sauce **R195.00**

Menu 3

Grilled Lamb Chops marinated with a Rosemary and Lemon reduction **R185.00**

or

Dorado Fillets grilled in Garlic Lemon Butter, served with a Tartar sauce **R170.00**

Menu 4

Beef Fillet Medallions grilled to perfection with your choice of Pepper- or Mushroom sauce **R195.00**

or

Chicken Breasts stuffed with Sun Dried Tomato and Basil Pesto. Topped with melted Mozzarella Cheese **R170.00**

Menu 5

Braised Lamb Shank cooked to perfection in Rosemary and Red wine **R195.00**

or

Kingklip Fish fillet grilled in garlic lemon butter served with tartare sauce **R195.00**

Dinner

Desserts

Chocolate Brownie

smothered in rich chocolate fudge served hot
with Fresh Cream or Custard

R60.00

or

Traditional South African Malva

Pudding served Warm with Custard

R50.00

or

Crunchy Apple Crumble

tart served with Ice Cream and Caramel Sauce

R60.00

or

Steaming melted Chocolate Pudding

Served with fresh Cream

R60.00

or

Salted Caramel Cheesecake

Thick Cream Cheese and baked on a
Traditional Golden Oat Biscuit Base
topped with a Silky Salted Caramel

R60.00