

SALADS

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BUTTERNUT FETA (V)

roast butternut, zucchini, tomato, feta, olives, rocket, citrus dressing

THAI PULLED DUCK

noodles, peppers, cabbage, carrots, green beans, coriander, mint, cashews

ROAST BEETROOT QUINOA (V)

avocado, red onion, celery, chickpeas, silken tofu, cumin dressing

TUNA NICOISE

haricots verts, peppers, celery, cherry tomatoes, cucumber, olives, boiled egg, vinaigrette

CLASSIC CAESAR

cos, mimosa egg, parmesan, anchovies, croutons, caesar dressing

SOUPS

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LEMONGRASS CHICKEN BROTH

noodles, Pak Choy, Shitake, coriander

SMOKED TOMATO (V)

basil pine-nut gremolata, crispy bruschetta

SANDWICHES

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CAPRESE PANINI (V)

tomato, mozzarella, basil, pesto, pine-nuts

CHICKEN CLUB

bacon, wholegrain mustard mayonnaise

WAGYU BURGER

tomato relish, gherkins, aioli

PASTA

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PENNE PUTTANESCA (V)

cherry tomato sauce, capers, chili

LINGUINE ALFREDO

smoked chicken, mushrooms, cream

LINGUINE PRIMAVERA (V)

pesto vegetables, parmesan

MAINS

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BEEF SIRLOIN 300g

homemade bbq basting, Pinotage jus, thick chips

BEEF FILLET 200g

soft poached hens egg, broccoli, cherry tomatoes,
thick chips, tarragon hollandaise

SUSTAINABLE FISH

fennel seed, lemon, tomato caper sauce, steamed market vegetables

DURBAN CHICKEN BUNNY CHOW

charcoal brioche, sambals

WILD MUSHROOM RISOTTO (V)

parmesan, vegetable crisps

DESSERTS

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SLOW ROASTED PINEAPPLE

saffron, ginger, sesame praline, coconut lime ice cream

CHOCOLATE TORTE

berry compote, vanilla bean ice cream

MIXED BERRY GREEN TEA PARFAIT

candied hazelnuts, apple sorbet

SORBET OR ICE CREAM SELECTION

CHEESE BOARD

local cheeses, preserves, biscuits