



## DINNER MENU

### STARTERS

Ouma's Bacon & Bean Broth, Toasted Ciabatta

Cheese Fritters, Beetroot Hummus, Rocket and Red Onion Vinaigrette

Pickled Fish, Freshly Toasted Mosbolletjies, Crispy Vegetables

Chermoula Roasted Aubergine, Curried Chickpea, Blushed Tomato, Broccoli, Garlic Crouton Salad, Balsamic Reduction

Baked Camembert, Bacon Jam, Pineapple Chutney, Marinated Apple & Celery, Homemade Sourdough

Venison Sushi: Venison Rose and Nigiri, Biltong Carpaccio, Wasabi Mayo, Deep-Fried Pickled Ginger, Soya Sauce

Vegetable Tart, Homemade Ricotta Crumbs, Slaphakskeentjies, Spinach Puree

### DESSERT

Malva Pudding, Brandy Custard, Salted Caramel Ice Cream

Amarula Tartlet, Koeksister Crumb, Spiced Pear Compote

Ouma se Melkkos, Apricot & Pistachio Phyllo Straw, Apricot Gel

Baked Chocolate Terrine, Vanilla Ice Cream, Glühwein Reduction, Orange Tuille

Honey & Rooibos Crème Brûlée, Apple Sorbet, Apple Crisp, Biscotti

Bread & Butter Pudding, Spiced Ice Cream, Strawberry & Lemon Coulis

Local South African Cheeseboard, Crackers and Assorted Preserves

### MAINS

Braised Oxtail, Chunky Vegetables, Mfino Fritters

Venison Stroganoff, Phyllo Parcel, Herbed Couscous, Buttered Green Beans

Lamb Shank, Crispy Rosemary Polenta, Zulu Cabbage

Trio of Lamb, Bean & Tomato Ragout, Spekboom

Pork Belly, Apple & Wholegrain Mustard Mash, Gremoulata Vegetables, Ginger & Honey Jus and Spicy Crackling

Butternut Gnocchi, Kale, Semi Dried Tomatoes, Baked Feta, Rosemary Butter

Chakalaka Risotto, Roasted Bell Pepper Coulis, Crispy Parsley, Parmesan, Crispy Spinach Rice Puff

Rosemary and Lemon Roasted Chicken, Baby Potatoes, Steamed Green Beans, Red Bell Pepper, Mustard and Creamy White Wine Sauce

### Specialty Cuts

Beef Sirloin 250gr

Beef Fillet 250gr

Grills served with Hand Cut Garden Herb Potato Batons, Crispy Onion Rings, Choice of Mushroom, Pepper or Roquefort Sauce