

STARTERS

SUMMER LUNCH MENU

Cape Oysters

Plain with Tabasco & fresh lemon

R20

Wasabi mayonnaise

R20

Bloody mary

R20

Wrapped in Parma ham, panéed and deep fried

R25

Beetroot

Carpaccio, walnuts, grapes, herbs, parmesan

R60

Salad

Roasted butternut, baba ganoush, black beans, bocconcini, egg, pinenuts, chicken, sundried tomato

R85

Venison

Tataki, pumpkin fritters, herbs, red currant glaze

R85

Prawn

Horseradish mayonnaise, cucumber, herbs, crispy capers, lemon sprinkle

R90

Chicken liver

Cajun pâté, tomato chutney, crispy onion, melba toast

R70

Duck

Confit, spring rolls, apricot, orange syrup, pea shoots

R75

MAINS

Salmon

Seared, onion spread, broccoli, almonds, lemon béarnaise, brown rice puffs

R220

Lamb rump

Grilled, sugar snap peas, radish, baby potato, black garlic purée

R175

Fish of the day

Grilled, rice noodles, courgettes, sauce vierge

R155

Chicken

Terrine, winglet pops, spinach & ricotta cigars, baby carrots, bbq caramel, jus

R150

Beef

Sirloin, braised short rib, carrot purée, bone marrow, straw potatoes, biltong dukkah

R170

Pork

Neck steak, ginger beer glaze, apple salsa, sweet potato crisps

R150

Cauliflower

Curry, chickpeas, beans, cumin yoghurt, coriander, coconut, almonds, pumpkin seeds

R130

