



STARTERS

Napa Cabbage Salad with Green Beans, Carrots, Toasted Peanuts, Coriander and Ginger-Soy Dressing (VG) (N)	80
Roasted Squash Wedge on Hummus & Squash Puree with Dukkah, Kale and Pumpkin Seeds (VG) (GF) (N)	90
Pan-fried Squid & Chorizo with Spicy Tomato Sauce and Kalamata Olives (GF)	95
Beef Tartare, Truffle Mayo & Garlic Croutes	95
Grilled Pear Salad with Bocconcini, Serrano Ham, Blueberries & Honey-Mustard Dressing (V)(GF)	95

MAINS

Pappardelle, Cherry Tomatoes, Harissa, Black Olives, Capers & Vegan Yogurt (VG)	135
Spinach & Feta Chicken Ballotine with Beets, Broccoli, Sweet Potato Dauphinoise and Mushroom Crème (GF)	160
Courgette & Edamame Risotto with Basil Pesto, Mint, Crème Fraiche & Parmesan (V)	160
Rolled Pork Belly, Egg Noodles & Asian Stir-Fry Vegetables	170
Seabass, Polenta, Pea Velouté with Grilled Corn & Tomato Salsa (GF)	230
250g Venison Steak, Chimichurri & Crushed Potatoes with Sour Cream & Lemon (GF)	250

DESSERT

Vanilla & Chia Seed Panna Cotta with Orange & Fynbos Infused Syrup (GF)	75
White Wine Poached Apple, Spiced Nuts, Apple Sorbet (VG) (N)	80
Chocolate Mousse Terrine & Caramel Sauce (N)	80
Trio of Sorbet – Lime, Buchu & Blueberry, Green Apple (VG) (GF)	90
Trio of Gelato – Chocolate, Dulce de Leche & Vanilla (GF)	90

(V) = Vegetarian (VG) = Vegan (GF) = Gluten Free (N) = Contains Nuts

KIDDIES MAINS

*only for children under 12yrs of age

Spaghetti Bolognaise **70**

Chicken Tenders & Chips **70**

KIDDIES DESSERT

Vanilla or Chocolate Ice-Cream & Chocolate Sauce **45**

Waffle and Vanilla or Chocolate Ice-Cream **45**

Please ask your waiter how we can accommodate your baby with a snack. The kitchen can do a nutritious puree or small portion of yoghurt.