



## STARTERS

- Warm salad of Beetroot, Fennel & baby Onions with local Feta and a Rooibos, Balsamic reduction  
R45
- Parsley and Garlic Vineyard Snails with roast Bone Marrow and Button Mushrooms  
R50
- Springbok Carpaccio with seasonal Salad leaves and shaved parmesan  
R75
- Smoked Salmon and Desiree Potato Terrine, Red onion, Caper and Parsley Salad  
R65
- Homemade Butternut Ravioli, Sage Butter, toasted Pine Nuts and baby Spinach leaves  
R55

## MAINS

- Pan fried Loin of Karoo Springbok, Parmesan Potato Crumpet, Red Onion & Fine Bean Confit, Red Wine Jus  
R150
- Free Range Chicken Ballontine, Anna Potatoes, Carrot Puree, tender stem Broccoli and roasting juices  
R95
- Classic roast Ribeye of Nguni Beef, thick cut Van der Plank Chips, Choron sauce and Rocket  
R225
- Pan fried fillet of Line Caught Kingklip, Crushed Thyme flavoured Baby Potatoes, Seared Napa Cabbage, Tomato Butter Sauce  
R135
- Trio of Karoo Lamb, 8 hour braised Shoulder, Liver and crispy Sweetbreads served with Umngqusho, Butternut and Spinach  
R145
- Spiced Pork Belly, roast Granny Smith Apple, Parsley Mash and Cider sauce  
R135
- Parsley Mash, Seasonal Vegetables, Thick Cut Chips and a Seasonal Salad are available as Side Orders  
R25 each**

## DESSERTS

- Raspberry Soufflé, Yoghurt Ice Cream  
R55
- Classic Madagascan Vanilla Crème Brulee with Green Apple Sorbet  
R45
- Chocolate Mielie Meal Pudding, candied Orange and Cow's Milk Ice Cream  
R50
- Poached Packham pear, iced walnut parfait  
R55
- Selection of Asara's Desserts in miniature  
R65