

Starters

- Gin cured smoked Salmon, carved tableside with traditional accompaniments 135
Roast Bone Marrow, vineyard Snails with Garlic, Parsley & Garlic Butter 105
Tristan da Cunha Crayfish & Kingklip Ravioli, Crayfish Bisque sauce (starter/main) 175
Seven Tomato salad, Fior de latte, fresh Oregano & extra virgin Olive oil 105
Springbok Carpaccio with Parmesan shavings, wild Rocket & crispy Caper Berries 125

From the Grill

- 25-29-day aged T-Bone (+/-900g) served sliced & recommended for two persons 450
25-29-day aged Sirloin on the bone (+/-800g) 325
18-29-day aged Fillet of grass reared Beef (180-200g) 295
Lamb double Saddle chop & Mint jelly 225

*Seasonal sautéed Vegetables, House salad, Butter whipped Potatoes, Dauphinoise Potatoes, Thick cut Fries,
Madagascan Green Pepper sauce, Marsala Mushroom sauce, Bordelaise sauce
Chilli Butter, Garlic & Parsley Butter*

Mains

- Corn fed Chicken Supreme, Truffle Butter, seasonal Vegetables, Dauphinoise Potatoes, Masala sauce 175
Cape Malay style Kingklip, Pasta ribbons, garden Peas & fresh Mint a hint of fresh Chilli & Parsley 225
Rolled Glen Oaks farm Pork belly, Pecorino & Basil pesto, wilted Spinach, Apple cider sauce 225
Classic seafood pasta with Salmon, Kingklip, Black Mussels, Linefish, white Wine, Garlic & Cream 215
Fillets of Sole Veronique, mashed Potatoes, white wine & Cream sauce, green Grapes 195
Karoo Ostrich fan Fillet, sweet Potatoes, Asara garden Beetroot, Citrus sauce 195
Homemade pasta ribbons, char-grilled Butternut & Courgette, green Peas, Olive oil and fresh Mint 145

Desserts

- Baked Alaska with fresh Strawberries 125
Vanilla bean Crème Brûlée, Pineapple Sorbet 115
Passion Fruit Soufflé, Yoghurt Ice-cream 125

World in Chocolate 225

Cheese trolley

Brie 125

Walnut & Raisin Bread, Crisp bread, Celery sticks, Dried Apricots, Walnuts (toasted)

