

STARTERS

Sautéed gnocchi, smoked tomato & red pepper smoor, exotic mushrooms, roast butternut, toasted almonds **80**

Roast butternut & tomato ravioli, zucchini, pine nuts, basil pesto butter & parmesan **75**

Peri peri chicken livers, toasted garlic griddled bread **78**

Roast pumpkin & butternut soup, creme fraiche, toasted seed sprinkle, croutons **70**

Ponzu tuna, toasted sesame, avocado, micro salad, ponzu aioli, crispy wonton **120**

Chargrilled sweetcorn & basil risotto, pan fried prawns, smoked paprika butter **120**

MAINS

Pressed pork belly, sauteed potato & caramelised onion, ginger butternut puree
crispy sage, sweet roast apple **175**

Mirim glazed linefish, sesame sweet potato, cape malay creme fraiche, coconut lime & ginger **205**

Exotic mushroom risotto, truffle oil, fresh parmesan **160**

Red tandoori chicken curry, fried onion rings, tamarind chaat chickpea potatoes
mint & coriander raita, fresh naan bread **165**

Panch phoran vegetarian curry, fragrant turmeric rice, sambals & papadum **155**

Braised oxtail & pork shin, wholegrain mustard mash, tender stem broccoli, red wine jus **195**

Lamb loin chops, roast sweet potatoes, rocket, candied pecan nuts
goats cheese, red onion & sweet balsamic glaze **210**

GRILLED MEATS Served with roast bone marrow **SAUCES**

350g Sirloin **160**

Green peppercorn & brandy **35**

200g Fillet **160**

Cafe au lait **35**

Sides: Rustic chips **35** Toasted sesame roast sweet potato **45** Roast bone marrow **25**

Whole grain mustard mash **35** Seasonal vegetables **48** French salad **48**

DESSERT

Spiced apple & raisin nut crumble, salted caramel ice cream **70**

Italian tiramisu cheesecake, affogato ice cream **75**

Decadent chocolate torte, swiss meringue, ferrero rocher ice cream **80**

Selection of ice creams & sorbets per scoop **28**