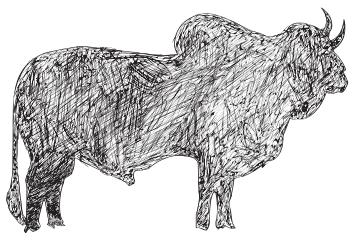


## seasonal menu

Creamy Pea Soup, Parmesan & Avocado Oil, Artisan Toast	65
Rich Seafood Soup, Mussels, Prawns & Calamari, Slow Roast Tomato Smoor, Artisan Toast	85
Deep Fried Camembert, Berry Compote & Flavoured Crostinis	85
Roast Bone Marrow, Apple & Pomegranate Salad, Herb Crumbs & Artisan Toast	70
Tapas Style Exotic Mushroom Risotto, Truffle Oil & Parmesan	85
Caesar Salad, Pancetta, White Anchovies, Croutons, Rosa Tomatoes, Parmesan Shavings	105
Seared Salmon, Sauteed Potatoes, Olives, Pickled Quail Eggs, Green Beans & Rocket Salad	165
Crispy Bacon & Avocado Salad, Broccoli, Feta, Rosa Tomatoes, Balsamic Dressing	90
Hot Pulled Lamb Sandwich, Red Onion, Hummus, Rocket, Rosa Tomatoes, Chilli Oil	90
101 Grilled Cajun Chicken Mayo Sandwich & Avocado	85
Spiced Butternut & Feta Ravioli, Baby Spinach, Wild Mushrooms, Pine Nuts, Parmesan	125
Lightly Battered Prawns, Calamari & Mussels, Rustic Chips, Garlic Aioli	135
Beef Chuck & Bone Marrow BBQ Burger, Grated Mozzarella, Crispy Pancetta, Avocado	120
Spanish Saffron Seafood Paella, Chorizo & Peas	110
Braised Lamb Neck Pappardelle, Sauteed Exotic Mushrooms, Parmesan Shavings	145
Durban Lamb Curry, Crispy Potatoes, Lemon Scented Rice, Sambals & Poppadom	185
Line Caught Fish, Caesar New Potatoes, Spring Onion, Exotic Mushrooms, Herb Butter	165
Glazed Beef Short Rib, Wholegrain Mustard Mash, Red Wine Jus	140
Roast Pork Fillet, Winter Roast Ratatouille & Horseradish Sauce	145



## grill

Served with Rustic Chips & Roast Bone Marrow

**300G SIRLOIN STEAK OFF THE BONE | 175**

**200G BEEF FILLET | 210**

**40 DAY DRY AGED 550G T-BONE | 240**

## sides

**ADD A SAUCE | 28**

Exotic Mushroom  
Green Peppercorn & Brandy  
Creamy Peri Peri  
Blue Cheese

**POTATO | 25**

Rustic Chips, Sweet Potato Chips  
Wholegrain Mustard Mash

**GARDEN | 40**

Seasonal Sauteed Vegetables  
French Salad