



function menu selector

starters – please choose one option

- ◇ warm st.maure goat's cheese with kumquat compote served with pumpkin seed oil
- ◇ kudu carpaccio with melon, rocket and parmesan
- ◇ dill cured salmon with crispy phyllo pastry, basil pesto, crème fraiche and watercress
- ◇ rocket salad with tomato confit, pumpkin seeds, croutons, parmesan and balsamic dressing
- ◇ tuna/trout tartar with sushi rice, pickled ginger, nori, soy

main courses – please choose one option

- ◇ grilled chicken breast, roasted crushed potatoes with olive, and tomato salsa
- ◇ grilled fillet steak with potato gratin served with spicy white wine sauce
- ◇ panfried linefish with crispy potato summer salad served with sauce vierge
- ◇ roasted rack of lamb with sauteed potatoes and lemon, oregano jus
- ◇ grilled springbok loin with butternut, sauteed spinach and honey jus

vegetarian options – please choose one option if required

- ◇ grilled field mushroom stuffed with courgette, feta and caramelized onion
- ◇ vegetarian curry with chickpeas, butternut and spinach served with basmati rice
- ◇ home made fettuccine with slow roasted tomato sauce, basil pesto and parmesan

desserts – please choose one options

- ◇ seasonal fruit platter with hazelnut ice cream
- ◇ malva pudding with home made vanilla ice cream and crème anglaise
- ◇ trio of sorbet
- ◇ vanilla pod crème brulee
- ◇ chocolate brownies with vanilla ice cream