



## **summer menu**

### **starters**

- ◇ chilled cherry tomato soup with guacamole, melba toast and bocconcini (V) R 32
- ◇ crayfish salad with organic garden greens, orange and orange butter sauce R 85
- ◇ warm st. maure goat's cheese with kumquat compote (V) R 35
- ◇ kudu carpaccio with sweet melon, rocket and parmesan R 45
- ◇ dill cured salmon with phyllo pastry, basil pesto, crème fraiche R 48
- ◇ garden salad with tomato, avocado, mature cheddar and balsamic dressing (V) R 38
- ◇ tuna/trout tartar with sushi rice, pickled ginger, nori, soy and avocado R 45

### **main courses**

- ◇ grilled sirloin with potato gratin, courgette ribbons and spicy white wine sauce R 105
- ◇ roasted rack of lamb with sauteed potatoes and lemon, oreganum jus R 125
- ◇ panfried linefish with crispy potato summer salad served with sauce vierge R 115
- ◇ grilled free range chicken breast, crispy potatoes and olive salsa R 75
- ◇ grilled springbok loin with sauteed baby spinach, butternut and honey jus R 125

### **vegetarian options**

- ◇ home made fettuccine with slow roasted tomato sauce, basil pesto and parmesan (V) R 55
- ◇ grilled field mushroom stuffed with courgette, feta and caramelized onion served with watercress and parmesan, truffle cream R 70

## **desserts**

- ◇ seasonal fruit platter with vanilla ice cream R 38
- ◇ malva pudding with home made vanilla ice cream and crème anglaise R 38
- ◇ homemade chocolate ice cream with citrus segments and Cointreau syrup R 40
- ◇ trio of sorbet R 35
- ◇ chocolate brownies with vanilla ice cream R 38
- ◇ local cheese plate with seasonal fruit and preserves R 65