

M E N U

served between 12:00 - 21:30

TO START

Roasted Tomato Soup **V D N** – 90

with pesto toasted ciabatta

Cream of Chicken Mushroom Soup **V D** – 95

with sourdough croutons

Pesto Linguine **V G D** – 115

with smoked tomato, balsamic vine tomatoes

Fried Calamari **G** – 155

with lemon mascarpone risotto, chipotle mayonnaise

Salad of Poached Pear **D** – 140

with Jersey feta, biltong, leaves, red wine dressing

Hot and Cold Smoked Trout – 185

on pickled rice, seaweed, wasabi mayo

Ostrich Carpaccio **D** – 135

with whipped feta, pickled mushrooms, red onion marmalade

Smoked Chicken Caesar **G D** – 115

with boiled egg, crostini, white pickled anchovy

FOR MAIN

Braised Lamb Shank **D** – 325

with mashed potatoes, broccolini

BBQ Brisket **D A** – 260

with mushroom samp risotto, edamame beans, tomato jus

Springbok Steak **G D** – 315

with beet puree, baby beets, fried African polenta, chakalaka

Pan-fried Linefish **D A** – 285

with mussels, parmentier potatoes, caper cream

Vegetable Stir-fry **V G S N** – 160

with egg noodles, Phad thai, cashew nuts

Fillet 'Champignon' **G D** – 325

with pan-fried mushroom, mushroom jus, savoury mushroom cake

200g BBQ Beef Burger on Brioche Bun **G D** – 165

with lettuce, tomato, onion, pickle, American cheese

Crispy Battered Hake **G** – 155

with fries, atchar mayonnaise

Grilled Sirloin **G D** – 285

with fries, onion rings, café au lait jus

SWEET

Chocolate & Peppermint Crisp Pudding **G**[Ⓟ] – 115
with triple chocolate biscuit

The ‘Spook en Diesel’ Malva Pudding **V****G****D****A** – 105
with vanilla ice cream

Spirit of Rooibos Hibiscus Brûlée **G****D****N****A** – 115
with brandy snap tuile

Sorbet Trio – 80

4 Bespoke Local Artisanal Cheeses **G**[Ⓟ] – 245
with condiments, crostini, lavash

V vegetarian; **G** contains gluten; **S** spicy; **D** contains dairy; **N** contains nuts; **A** contains alcohol

