

DINNER MENU

served between 18:00 - 21:00

STARTERS

Roasted Butternut Soup - 68

Smoked Trout Salad - 135
with capers and lime aioli

Roasted Butternut and Beets - 88

with Danish feta, dried cranberries, pumpkin seeds, mixed leaves and lemon dressing

Ostrich Carpaccio - 125

with cumin boerenkaas and gooseberry dressing

Cajun-spiced Calamari Strips - 120

with egg fried rice and sriracha mayonnaise

CLASSIC SOUTH AFRICAN

Beef Bobotie - 185

with "geel rys en rosyntjies" and tomato sambal

Bo-Kaap Mutton Curry - 245

with rice and roti

Kingklip "Thermidor" - 235

pan-fried kingklip with a brandied, wild mushroom and cheese sauce,
savoury rice and salsa

Chicken Pot Pie - 190

with mashed potatoes and baby carrots

BBQ Brisket - 195

with chakalaka, fried African polenta and spinach purée



FAVOURITES

Korean BBQ Pork Belly - 200

with soy-scented wild mushrooms, roasted red pepper purée and sweet potato fondant

Steak Frites - 235

250g Sirloin, fries, onion rings and loaded pepper sauce

Smoked Tomato Linguine - 165

with cream, Danish feta, vine tomatoes, sautéed spinach and parmesan crumbs

Vegan Stir-fry - 160

tofu, cabbage, peppers, sesame seeds, mushrooms, rice noodles and toasted cashews

SWEET

Vegan Coconut and Lime Pannacotta - 85

with berry sorbet and biscuit crumble

Apple Tarte Tatin - 85

with hazelnut ice cream and caramel sauce

Amarula Brûlée - 85

with shortbread biscuit

“Ouma’s” Buttermilk Pudding - 75

with berry sorbet and peach salad

