

DINNER MENU

served between 18:00 - 21:00

STARTERS

Cream of Roasted Tomato Soup - 70

with sourdough croutons

Roasted Butternut and Beets - 95

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

Ostrich Carpaccio - 125

with goat's cheese, wild rocket, red onion marmalade
and sourdough toast

Cajun-spiced Calamari Strips - 125

with egg fried rice and Sriracha mayonnaise

Wild Mushroom Risotto - 145

with shaved parmesan and crispy sage

CLASSIC SOUTH AFRICAN

Grilled Springbok Steak - 240

with spiced beetroot, fried African polenta and cape onion salad

Ostrich Neck Potjie - 235

with tomato bredie (potjie), mashed potatoes and baby carrots

Venison Bobotie - 210

with yellow rice and Mrs Ball's chutney

Cape Malay Vegetable Curry - 125

with rice and roti

House Hot-smoked Franschhoek Trout - 255

with dill potatoes and salsa

Chicken Pot Pie - 180

with broccoli, almonds and butternut mash



FAVOURITES

Gochujang Pork - 240

with miso broth, egg noodles, bok choy and mushrooms

Grilled Sirloin of Beef - 240

with fries, onion rings with mushroom sauce

Pan-fried Duck Breast - 265

with confit turnip puree, fondant potatoes and baby beets

Vegetable Stir-fry - 165

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

Brisket Linguine - 195

with mushroom, cherry tomatoes, wild rocket and parmesan

SOMETHING SWEET

Apple and Blueberry Tarte Tatin - 90

with hazelnut ice cream

Amarula Brûlée - 90

with shortbread biscuit

Gran's Buttermilk Pudding - 85

with berry sorbet and peach salad

Passion Fruit Caramel - 90

with brandy snap

Chocolate Almond Torte - 95

with salted caramel butter cream

Local Artisanal Cheese - 235

with house-made accompaniments, crostini and lavoiché

