

Starters

BUDDHA BOWL (V) 100% VEGAN

beetroot hummus & homemade spinach tortilla

TAPAS

charcuterie, smoked trout paté, local cheese, tapenade, caramelized red onion, marinated olives, hummus with homemade toasted sour dough

SEARED BEEF

textures of onion, pickled baby carrots, crispy caper berries, horseradish aioli

BANG BANG CAULIFLOWER (V)

with sushi rice, asian emulsion

SOUP OF THE DAY (V)

served with homemade bread

Salads

FRESH GARDEN SALAD & CRISPY POLENTA (V) 100% VEGAN

chicken or smoked trout or springbok carpaccio with basil pesto

CAESAR SALAD

with home cured pork belly bacon

Sides

CRISPY CALAMARI WITH CHILLI AIOLI

POTATO WEDGES WITH CURRY MAYO (V)

Mains

MOULES MARINIÈRE

with toasted ciabata

CAPE MALAY SEAFOOD, CHICKEN OR VEGETARIAN CURRY (V)

steamed basmati rice, amazi raita with roti

PULLED PORK BURGER

fat chips, coleslaw, horseradish yoghurt

MARINATED AUBERGINE TOASTED SANDWICH (V)

brie, tomato & sunflower seed & garden herb pesto

BACON, MATURE CHEDDAR, SUNDRIED TOMATO PESTO TOASTED SANDWICH

VEGETARIAN PASTA OF THE DAY (V)

CHEF'S SPECIAL OF THE DAY

Desserts

GROOTBOS FYNBOS HONEY ICE CREAM

LEMON MERINGUE CHIFFON
marshmallow, vanilla & white chocolate ganache

EARLY GREY & CARDAMOM CRÈME BRÛLÉE

cardamom & white chocolate shortbread