**Starters**

Smoked snoek rillette, oven dried tomatoes, balsamic infused strawberries and a mint dressing R69

Grilled goat’s cheese rolled in dried Kalamata olives, rocket salad and crispy soda bread R75

Ostrich carpaccio, kohlrabi and apple salad and toasted pine nuts R75

Winelands platter for two

Biltong, droewors, salami, smoked snoek and forest hill brie with olives, sweet fig jam, pickles and a roosterkoek R130

**Mains**

**Butchers block**

12 week250g rib eye

 12 week 250g rump

180g Duck breast

18hr cooked pork belly

All served with

 Lyonnaise potatoes, wild mushrooms and pea fricassee and sweet Marianne wine jus R160

Open Springbok lasagne with a rich tomato sauce served with a rocket and parmesan salad R140

Grilled fillet of salmon with a galette of ratatouille vegetables and lemon yoghurt R140

Homemade gnocchi pan fried with wild mushrooms, smoked aubergine and creamy gorgonzola finished with toasted pine nuts and balsamic syrup (v) R125

Kudu burger with sweet tomato and onion salsa, crispy watercress with double cooked chips R95

Add grilled goat’s cheese for R20

**Desserts**

Marianne lemon meringue pudding R59

Coconut baked sago with an orange and mint salad R65

Dark chocolate mousse with candied Deluxe coffee beans R59