LIGHT MEALS

Halloumi and strawberry Salad with roasted pistachio’s R75

*Pan fried halloumi, wild rocket, fresh strawberries, red onion, roasted*

*pistachios, spicy black pepper balsamic reduction, extra virgin olive oil*

Fresh peach and parma ham salad R100

*Sliced fresh peaches with creamy buffalo mozzarella,*

*fresh basil and a white wine vinaigrette*

Quinoa, chic pea and potato fritters R75

*With garlic aioli, a red onion and zucchini pickle,*

*fresh avo and baby leaves*

Lamb and rocket salad R110

*Pulled leg of lamb, peppery rocket, toasted pumpkin seeds,*

*spring onions with a lemon aioli dressing*

Chicken liver mousse ravioli R85

*With a medley of mushrooms, crispy sage, shaved pecorino and*

*thyme butter sauce*

MAINS

Grilled line fish with kiwi and tzatziki R155

*Fresh kiwi, micro greens, tzatziki, granadilla dressing,*

*herbed baby potatoes*

Lamb Rump with petit pois and pressed potatoes R125

*Garlic studded lamb rump, carrot and ginger puree, charred pearl onion,*

*pressed rosemary potato, chocolate and dark stout jus*

Polenta and goats cheese stacks R105

*With roasted vine tomatoes, a creamy truffle parmesan sauce and*

*nut crumble*

Quinoa crusted Chicken fillet R95

*Served with a herb and brown lentil salad and fresh yogurt sauce*

Glazed pork fillet R165

*With a sweet honey and tomato glaze, buttered green beans,*

*garlic puree and new potatoes*