



M E N U

D I N N E R

S T A R T E R S

PRAWN THREE WAYS R105

PRAWN BISQUE BRULEE WITH A PUFF PASTRY ACCOMPANIED BY A PRAWN TARTARE AND PAN FRIED PRAWNS

BRAISED BABY FENNEL R90

BRAISED FENNEL, AVO CREAM AND HOLLANDAISE SAUCE

BLISS CAESAR SALAD R95

CRUNCHY SALAD LEAVES WITH A DELICIOUS CAESAR DRESSING TOPPED WITH A POACHED EGG AND GRILLED CHICKEN STRIPS

TUNA TARTARE R105

FINELY CHOPPED TUNA MARINATED TO PERFECTION

THE GREENS R90

FRESH GARDEN LEAVES WITH A TANGY HOMEMADE DRESSING

M A I N S

TENDER CHICKEN BREAST R125

OVEN BAKED IN THYME, GARLIC AND OLIVE OIL SERVED WITH A PARSNIP PUREE

SPICED CRUSTED BEEF FILLET R150

DRY RUB SPICES ENCRUST THIS JUICY FILLET, SERVED WITH CARROT PUREE

MUSHROOM RISOTTO R120

AUTHENTIC CREAMY/BUTTERY MUSHROOM RISOTTO WITH PARMESAN

M E N U

D I N N E R

M A I N S

ROAST BABY BEETROOT R110

A VEGETARIAN DELIGHT SERVED WITH A CARROT PUREE

SLOW COOKED BEEF R135

AGED AND RICH IN FLAVOUR THIS DISH IS SERVED WITH GARDEN VEGGIES AND A POTATO PUREE

SKIN BURNT TROUT R130

CRISPY SKIN UP SERVED WITH HUMUS, SPRING ONIONS, RADISH, LEMON CONFIT AND GARLIC JUE

FISH DU JOUR R145

PAN FRIED SERVED WITH MIXED FRESH BEAN, AVO CREAM, CROUTONS AND HOLLANDAISE SAUCE

D E S S E R T S

DECADENT CHOCOLATE TRIO R70

A DECADENT MOUSSE, PEANUT CARAMEL BROWNIE SERVED WITH CRUMBLE AND ICE CREAM

DECONSTRUCTED STRAWBERRY R70

FROZEN STRAWBERRY PARFAIT, CREAMY YOGURT SERVED WITH BISCUIT CRUMBLE

BLISS BRULEE R70

SMOOTH AND HEAVENLY BRULEE

APPLE CRUMBLE R70

MODERNISED OLD FASHIONED APPLE CRUMBLE SERVED WITH ICE CREAM IN A RICH CARAMEL SAUCE