

DINNER MENU



TO START

CREAM OF BUTTERNUT SQUASH AND CUMIN SOUP Accompanied by garlic croute.	R60
GREEK SALAD Heirloom tomato, English cucumber, Kalamata olives, Danish feta, sliced red onion.	R60
... Add ORGANIC FREE-RANGE CHICKEN BREAST tossed in oregano vinaigrette.	R80
COBB SALAD Garden greens, tomato, crisp bacon, chicken breast, boiled egg, avocado, Danish feta and ranch dressing.	R95
CAPRESE SALAD Buffalo mozzarella, sliced tomato, homemade basil pesto and balsamic glazed cocktail tomatoes.	R95
PATAGONIAN SQUID stuffed with Shrimp and Ricotta, tossed in butter and served with Romesco sauce.	R100

MAINS Specialty dishes

FOREST MUSHROOM GNOCCHI Potato dumplings in creamy mushroom sauce topped with parmesan and rocket.	R140
SMOKED PORK BELLY Cured and smoked pork belly set on a sweet potato puree, served with roasted beetroot.	R150
BRAISED LAMB SHANK Slowly stewed lamb shank served with seasonal sautéed vegetables and potato puree.	R200

MAKE IT YOUR OWN All items are individually priced. Select from chooses below:

FROM THE BUTCHER'S BLOCK

Chicken Supreme	R55
Beef sirloin	R85
Pork loin ribs	R120
Lamb loin chops	R135
Beef fillet	R140

FROM THE OCEAN

Market Line fish	R45
Hake	R45
Sole	R70
Kingklip	R125
Norwegian Salmon	R170
Tiger Prawns	R170

SIDES

Potato wedges	R20
Basmati rice	R15
Mashed potato	R20
French fries	R20
Baked potato	R18
Garden salad	R20
Seasonal vegetables	R20

SAUCES

Pepper	R20 /each
Mushroom	
Garlic	
Lemon butter	
Peri-Peri	
Red wine jus	

DESSERT MENU

PASSION FRUIT PANNA COTTA Set cream dessert served with cinnamon palmier and passion fruit coulis.	R50
CHOCOLATE AND HAZEL NUT MOUSSE Dark chocolate and roasted hazel nut mousse, accompanied by strawberry gelato.	R50
SLICED SEASONAL FRUIT AND LEMON SORBET Assorted seasonal fruit served with our homemade lemon sorbet.	R50
MALVA PUDDING served with vanilla ice cream and crème anglaise.	R60
BAKED CHEESE CAKE accompanied by a blueberry coulis.	R60
CHEESE PLATTER A selection of award winning South African cheeses accompanied by homemade preserves and crackers.	R100

We are a green hotel, using bio-degradable consumables as far as possible.
We support the local economy with a farm to table ethos and employ local residents embracing the indigenous cultures.
Please rate your unique experience on Trip Advisor.