

dinner menu



starters

pulled pork belly focaccia w feta, cherry tomatoes, garlic with pesto	R95
"Patagonian" squid & chouriso in a spiced tomato ragout w crisp fried onion rings garlic mayo & grilled farm house bread	R95
summer salad add smoked salmon	R80 R35
chef's soup of the day served w "rooster brood"	R65

mains

flame grilled chicken breast on tagliatelle, cherry tomatoes, parsley, garlic & parmesan, dressed w olive oil	R120
pan seared line-fish	R110
lazy aged beef rump 300g	R130
beef sirloin 200g	R110
slow braised pork belly	R140
beef fillet 200g	R160

sides

rustic fries	R25	harissa cream	R20
steamed seasonal vegetables	R35	forest mushroom sauce	R25
coconut steamed rice	R20	pepper sauce	R25
sauteed spinach	R20	hollandaise	R25
baby leaf salad	R35	red wine jus	R20
salsa verde	R20	roast garlic & herb butter	R20

desserts

vanilla bean panna cotta marinated season berries & biscotti	R55
sticky toffee pudding w an apricot ice-cream	R45
cheese platter assorted local cheese served w homemade preserves & crackers	R120

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.
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PLEASE NOTE, PRICES SUBJECT TO CHANGE