



STARTERS

Smoked snoek paté / Roasted brinjal and bean paté

Gamefish cerviche with lime, avocado oil, pink peppercorns and micro leaves

Butternut, corn and spinach fritters with a spicy peanut sauce

Charred baby corns, wrapped in bacon with chilli, peanut butter and a blue cheese dip

Saldanha Bay mussels steamed in white wine, parsley, cream and garlic

MAIN COURSES

Pepper and seed-spice encrusted whole fillet of beef

Crispy Paarl Valley duck / Whole fillets of linefish

Red wine jus / Mint sauce / Cranberry jelly / Lemon butter sauce

Our garden's rosemary-roasted potato wedges with sea salt and olive oil

Wood-fired Cape vegetables with homegrown herbs

A selection of salads

DESSERTS

Poached Summer stone fruits in a spiced Madagascan vanilla bean syrup

Salted chocolate caramel tart

A lovely variety of sunny Summer homemade ice creams

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R385 per person / R120 per child U/12 years