



## Sample À la Carte Menu 2017

### **Starters**

Salad of tomato, Buffalo mozzarella, basil yoghurt and beetroot  
R120

Beef tartare with quail egg, basil pesto, charred aubergine puree and  
asparagus ribbons  
R125

Teriyaki seared tuna with watermelon, bacon, kewpie mayo and sweet  
and sour sauce  
R125

Prawn, corn and basil risotto, sauce Américaine  
R140

## **Mains**

Fresh line fish, potato gnocchi, mushroom and Pernod  
R250

Roasted loin of Springbok, Fig Tatin and Balsamic jus  
R265

Open 'lasagne' of butternut, browned butter, watercress and  
hazelnuts  
R235

Confit pork belly,  
Pea velouté, crushed potatoes and pickled onion  
R260

## Dessert

Marinated mango with coconut, vanilla, brioche and banana  
R110

Dark chocolate bar with hazelnuts and vanilla ice cream.  
R115

Trio of ice cream with chocolate and almond crumble  
R90

Artisan cheese plate  
R120

Trio of sorbet  
R90

**We will do our best to accommodate allergies but our menu is small, seasonal and fresh. We regret onion, garlic and salt form the base of all our sauces.**