



SUNDAY LUNCH MENU

Wood fired rolls and oil breads with smoked salt butter

Starters

Beef tongue with sweet mustard onions and winter green salad

Tom yum flavoured butternut soup with toasted pumpkin seeds and coconut milk

Yellow fin Tuna tartare, Asian dressing, and avocado

Mains

Grilled Sirloin, beer and cheese sauce, triple fired chips and garlic green beans

Poached hake in suave Barigoule, aioli and potato gnocchi

Soft polenta, roasted tomato, aubergine and baby marrow warm Mediterranean dressing

Dessert

Apple Strudel with vanilla ice cream and cinnamon syrup

Hot melting chocolate fondant with malt ice cream

Lemongrass Creme Brulé

2 course R265.00

3 course R295.00