

CREAMY PRAWN BISQUE <i>With two tiger prawns and a hint on cognac</i>	R 46
BUTTERNUT AND PEAR SOUP <i>Served with bobotie truffle</i>	R 39
SMOKED SALMON TROUT AND ASPARAGUS DUO <i>Smoked salmon trout rolled with guacamole and asparagus spears topped with parmesan shavings and brown butter</i>	R 68
PRAWNS AND SCALLOP TEMPURA <i>Tiger Prawns and Scallops with a coriander and wasabi butter drizzled with a sweet chilli dipping sauce</i>	R 68
FRESH SALDANA BAY MUSSELS <i>With pernod cream sauce, apple, spring onion and bacon served with crispy ciabatta</i>	R 56
CAMEMBERT AND CRISPY BACON CAESAR SALAD <i>Cos lettuce, parmesan shavings, crispy bacon bits, camembert, anchovies and croutons served with a creamy garlic dressing</i>	R 52
WARM TIGER PRAWN TAIL SALAD <i>Tossed garden greens with avocado, mango and caramelised cashew nuts with four queen sized prawns drizzled with a raspberry and olive oil vinaigrette</i>	R 64
<b><u>MAIN COURSE   FISH, CHICKEN &amp; VEGETARIAN</u></b>	
DEEP SEA KINGKLIP <i>Topped with toasted sesame seeds and scallops set on a saffron cream sauce served with porcini mushroom risotto</i> (Try with HPF No. 7 Sauvignon Blanc 2010 – R28)	R 114
LINE FISH <i>With a basil crust, set on two tiger prawns drizzled with a pernod cream sauce and wilted spinach and fondant potatoes</i> (Try with Clos Malvern Sauvignon Blanc 2010 – R28)	R 109
GRILLED LINE FISH <i>Served with a crispy bacon, caperberry, pickled quail eggs and garlic butter sauce accompanied by roasted almond basmati rice</i> (Try with De Wetshof Rhine Riesling 2009 – R25)	R 107
PAN FRIED CHICKEN BREAST <i>Filled with prosciutto, mozzarella and pine kernels, served with a port reduction and fondant potatoes</i> (Try with Jean Daneel Initial 2010 – R30)	R 102
CHICKEN BREAST <i>Succulent local chicken breast with a cracked lemon pepper cream sauce accompanied by wild rice Spätzle</i> (Try with HPF No. 7 Sauvignon Blanc 2010 – R28)	R 98
CREAMY TAGLIATELLE  <i>With garlic, oyster mushrooms, asparagus spears and pecorino shavings</i> (Try with Sylvanvale Cabernet Sauvignon 2005 – R25)	R 79
PORCINI MUSHROOM RISOTTO  <i>With saffron and parmesan shavings drizzled with truffle oil</i> (Try with Clos Malvern Sauvignon Blanc 2010 – R28)	R 74

<b>PEPPERED BEEF FILLET</b>	R 136
<i>Set on a crisp potato Rösti and balsamic reduced baby onions and a brandy pepper sauce</i>	
(Try with SylvanVale Pinotage Reserve 2005 – R35)	
<b>CHARGRILLED RUMP STEAK</b>	R 114
<i>Topped with black mushrooms and prosciutto served with a merlot demi - glace and fondant potatoes</i>	
(Try with SylvanVale Family Reserve 2005 – R35)	
<b>RACK OF KAROO LAMB</b>	R 136
<i>With a Chevin and black sesame crust with a Merlot reduction set on a potato Rösti with Balsamic chilli Pear</i>	
(Try with SylvanVale Cabernet Sauvignon 2005 – R25)	
<b>GRILLED SPRINGBOK LOIN</b>	R 149
<i>With a Port and Pear reduction, braised red cabbage and wild rice spätzle</i>	
(Try with SylvanVale Cabernet Sauvignon 2005 – R25)	
<b>CRISP ROASTED PEKING DUCK</b>	R 150
<i>With a rich port and plum sauce served with tagliatelle</i>	
(Try with Freedom Hill Shiraz 2005 - R36)	
<b>BRAISED PORK BELLY</b>	R 110
<i>With orange, ginger, spring onion, garlic and soya sauce served with truffled mash</i>	
(Try with Freedom Hill Shiraz 2005 - R36)	
<b>CARDAMON LAMB SHANK</b>	R 118
<i>With garlic, black mushrooms and baby onions served with potato mash</i>	
(Try with Eikendal Cabernet Franc 2003 – R25)	
ADD A SIDE PORTION OF ROASTED MEDITERRANEAN VEGETABLES AT R19	
<b><u>DESSERT</u></b>	
<b>MANGO BAKED CHEESE CAKE</b>	R 46
<i>With a Zabaione Cornetti and strawberry Couli</i>	
<b>STICKY CHOCOLATE PUDDING</b>	R 49
<i>With a crunchy nut ice cream drizzled with a black cherry couli</i>	
<b>AMARULA MALVA</b>	R 49
<i>A moist sponge pudding with Amarula liqueur, hot chocolate shooter and Nougat Ice cream</i>	
<b>HAZLENUT BRÛLÉÉ</b>	R 44
<i>With a berry compote and Biscotti</i>	
<b>CARAMALISED LEMON TART</b>	R 46
<i>With Marmalade Ice cream and chocolate cigars</i>	
<b>LOCAL &amp; NATAL FARMHOUSE CHEESE PLATTER</b>	
<i>Served with pumpernickel &amp; fig preserve</i>	
	SMALL R 59
	LARGE R 99

DIAMOND WINELIST OF 2010 | DINERS CLUB INTERNATIONAL  
DIAMOND WINELIST OF 2009 | DINERS CLUB INTERNATIONAL  
BEST PLATINUM WINELIST OF 2008 | DINERS CLUB INTERNATIONAL  
PLEASE NOTE | CORKAGE WILL BE CHARGED AT R 30 PER BOTTLE  
A SERVICE CHARGE OF 10% WILL BE ADDED TO TABLES OF EIGHT OR MORE