

## *Flavours Of September*

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<b>PRAWN AND CREAM SOUP</b> GENTLY INFUSED WITH A HINT OF SAFFRON	R 44
<b>DUCK AND SHITAKE MUSHROOM SOUP</b> WITH BAMBOO SHOOTS	R 40
<b>SEARED CARPACCIO OF BEEF</b> WITH A BLACK PEPPER AND WHOLE GRAIN MUSTARD CRUST, ROAST POTATOES AND AIOLI	R 54
<b>POTATO GNOCCHI</b> WITH PRAWNS AND PARMESAN CREAM	R 54
<b>CHICKEN LIVER PARFAIT</b> WITH GLUWEIN JELLY AND CRISPY CIABATTA	R 52
<b>FINE BEAN SALAD</b> WITH GRILLED PEAR, FENNEL AND PECORINO SHAVINGS, DRIZZLED WITH A SHERRY AND OLIVE OIL VINAIGRETTE	R 48
<b>PARMESAN RISOTTO CAKES</b> SERVED WITH SCALLOPS AND DRIZZLED WITH BEURRE BLANC	R 58

## *Main Course | Fish, Chicken & Vegetarian*

<b>KINGKLIP "LAKSA"</b> TOPPED WITH PRAWNS AND TOFU SET ON BOK CHOY AND A "LAKSA" CREAM SAUCE (TRY WITH JORDAN UNWOODED CHARDONNAY 2009 – R26)	R 111
<b>LINE FISH</b> WITH A SAGE AND CHILLI CRUST, VERJUICE BUTTER SAUCE AND FENNEL INFUSED FONDANT POTATOES (TRY WITH JEAN DANEEL INITIAL 2008 – R30)	R 98
<b>PAN-FRIED LINEFISH</b> WITH HUMMUS AND RUBY GRAPEFRUIT WEDGES, GRAPEFRUIT BUTTER SAUCE AND ALMOND BASMATI RICE (TRY WITH JORDAN UNWOODED CHARDONNAY 2009 – R26)	R 98
<b>PAN FRIED CHICKEN BREAST</b>	R 94

TRUFFLE SCENTED, SAUTÉED POTATOES AND SHITAKE MUSHROOM CREAM SAUCE  
(TRY WITH SYLVANVALE DRY ROSE 2009 – R18)

**COPPA AND SAGE WRAPPED CHICKEN BREAST** R 94  
STUFFED WITH PINE KERNELS, MOZZARELLA AND SPINACH, MERLOT JUS  
SERVED WITH FONDANT POTATOES (TRY WITH SYLVANVALE CHENIN BLANC 2009 – R19)

**SICILIAN GNOCCHI** R 72  
ROLLED WITH AUBERGINE AND SET ON A GORGONZOLA CREAM SAUCE  
(TRY WITH SYLVANVALE GHOST TREE PINOTAGE 2005 – R18)

**ASPARAGUS TART** R 69  
WITH CHEVIN AND CARAMELISED ONIONS SERVED WITH A SPANISH ONION  
JAM AND A PETIT SALAD (TRY WITH STONEHILL BRISTLE WHITE (VIOGNIER) – R25)

## *Main Course*

**ALE CURED BEEF FILLET** R 144  
WITH A MERLOT AND BALSAMIC REDUCTION SET ON A POTATO ROSTI WITH A DUO  
OF TIGER PRAWNS AND FINE BEANS (TRY WITH SYLVANVALE FAMILY RESERVE 2004 – R22)

**CHALMAR SIRLOIN STEAK** R 109  
TOPPED WITH A DUET OF OXTAIL RAVIOLI AND RED WINE JUS SERVED WITH  
FONDANT POTATOES AND CARAMELISED ONIONS  
(TRY WITH SYLVANVALE GHOST TREE PINOTAGE 2005 – R18)

**KAROO RACK OF LAMB** R 129  
WITH BLACK OLIVE JUS, GLAZED NAARTJIES AND PARMESAN RISOTTO CAKES  
(TRY WITH SYLVANVALE FAMILY RESERVE 2004 – R22)

**OSSO BUCCO** R 102  
TENDER VEAL SHANK COOKED IN PORT WINE WITH CARROT & LEEK BRUNOISE  
TOPPED WITH CRANBERRY GREMOLATA SERVED WITH PESTO MASH POTATOES  
(TRY WITH SYLVANVALE CABERNET SAUVIGNON 2004 – R22)

**CRISPY PEKING DUCK** R 124  
WITH RHUBARB AND SAGE DEMI - GLACE SERVED WITH TAGLIATELLE  
(TRY WITH FREEDOM HILL SHIRAZ 2004 - R36)

**SLOW COOKED PORK BELLY** R 94  
SET ON BOK CHOY, SEARED SCALLOPS AND CHILLI JAM  
(TRY WITH CLOS MALVERNE SAUVIGNON BLANC 2009 - R25)

**MOROCCAN CHERMOULA LAMB SHANK** R 118  
OVEN BAKED WITH BUTTON MUSHROOMS AND BABY ONIONS  
TOPPED WITH CARAMELISED RED PEPPERS AND PESTO MASHED POTATOES  
(TRY WITH EIKENDAL CABERNET FRANC 2003 – R25)

**ADD A SIDE PORTION OF ROASTED MEDITERRANEAN VEGETABLES** R19

## Dessert

STRAWBERRY MILLE FEULLE R 44  
WITH CRÈME PATISSERIE AND MARSALA GLACE

PISTACHIO TORTE R 44  
LAYERED WITH BELGIAN CHOCOLATE SERVED WITH VANILLA POD ICE CREAM  
AND STRAWBERRY COMPOTE

LICORICE ICE CREAM AND MERINGUE R 44  
WITH PORT GLACE

RICOTTA LEMON TART R 39  
WITH BLUEBERRY COULI

AFFOGATO R 44  
ESPRESSO, VANILLA POD ICE CREAM AND AMARETTO WITH HAZELNUT BISCOTTI

LOCAL & NATAL FARMHOUSE CHEESE PLATTER LARGE R 95  
SERVED WITH PUMPERNICKEL & FIG PRESERVE SMALL R 54  
COMPLIMENTARY GLASS OF ALLESVERLOREN PORT  
WITH A LARGE CHEESE PLATTER

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