






Dinner Menu




Starters

- Mushroom Dumplings**  \$6
Mushroom and Chive Dumplings with a Light Ginger Broth
- Sweet Potato Gnocchi**  \$6
Seared Sweet Potato Gnocchi with Brown Sage Butter, and a Pomegranate Drizzle
- Crispy Pork Wontons** \$6
with a Pineapple Sweet and Sour Sauce
- Risotto**  \$7
Creamed Risotto, Butter Poached Bream, Peas, Zucchini, Asparagus, and Parmesan
- Salmon Rilletes** \$8
Salmon Rilletes on Mini Waffles, with Crispy Capers, Dill and Chives
- Palm River House-Made Ricotta**   \$8
House-made Ricotta with Green Peas, Cannellini Beans, Gremolata and Seed Crackers




Soups

- Cauliflower Soup** \$6
with Crispy Bacon, Basil Oil and Feta Cheese Sticks
- Smokey Tomato and Nyimo Bean soup**  \$7
with Cream Cheese, and Seeded Garlic Croutons







Mains

- Beef Tenderloin**  \$20
With Garlic Butter, Fondant Potatoes, Green Beans, Watercress, Crispy Sago, and a Red Wine Jus
- Nyanga Trout Fillet**  \$20
Pan Fried Trout, Roasted Carrot, Smoked Potato Crème, Chorizo Dust and Crisps
- Green Thai Curry** \$17
Coconut Thai Curry, with Coconut rice, Coriander and Crispy Rice Crackers
- Roasted Chicken Thigh**  \$17
Deboned Chicken Thigh, Buttery Mushrooms, Leeks, Polenta, White Wine Jus and Mustard Dressed Spinach
- Pork Belly** \$17
Braised Pork Belly with Mashed Underground Vegetables, Charred Leafy Greens, Compressed Cucumber and a Sweet Soy Glaze

House-made Pasta

- Pappardelle Pasta** \$15
with Braised Beef Ragu and Parmesan Crisps
- Ravioli**  \$16
Ravioli filled with Cheese, Browned Garlic Butter, Creamy Corn and a White Wine Sauce
- Tagliatelle**   \$14
Mahacha Nut Pesto, Sundried Tomatoes, Toasted Almonds, Parmesan Cheese and Kale Chips

Desserts

- Black Sesame Sponge**  \$5
with Tamarind Curd, Coconut Ice cream and a Marula Nut Praline
- Salted Caramel Tart** \$5
with Milk Ice Cream and Honeycomb
- Vegan Frozen Espresso Cheesecake**   \$4
with Caramel Popcorn
- Crème Brulé**   \$5
Vanilla Crème Brulé with Fresh Berries and Toasted Macadamias
- Dark Chocolate Mousse**  \$4
with Baobab Mint Meringue

 Vegetarian

 Vegan

 Gluten Free

 Contains Nuts