



DINNER MENU

STARTERS

Soups of the day  

\$8

Please inquire about our delicious soup options prepared for the day.

Beetroot and Citrus Salad  

\$12

Goat's cheese, soy-glazed sunflower and pumpkin seeds, and lemon yoghurt dressing.

Charred Compressed Watermelon  

\$10

Pickled watermelon rind, whipped feta, basil foam and sriracha dressing.

Ham Hock Terrine

\$11

Wholegrain mustard and bruschetta.

Pan-Fried Zambezi Bream

\$11

Spicy coconut sauce; tomato, cucumber and avocado salsa.

Arancini 

\$10

Deep-fried risotto stuffed with mozzarella and mushroom; white bean, cucumber, onion and red pepper salad.

Chicken Liver Parfait

\$10

Butternut ice cream, beetroot powder and melba toast.

Pork and Ginger Dumplings

\$10

Soy, chilli, sesame and rice vinegar dipping sauce.

 Vegetarian

 Vegan

 Gluten Free

 Contains Nuts

MAINS

Pan Fried Nyanga Trout \$24

Crushed potato, green beans, olives, capers, lemon zest, garlic, rosa tomatoes, watercress and fish velouté.

Hoisin Pork Belly \$23

Butternut mash, baby carrots, crumbed mushrooms, cauliflower purée, roasted capsicum and teriyaki.

Butter Chicken Curry \$22

Choice of mild or hot. Basmati rice, poppadoms and fresh coriander.

Ramen \$25

Rice noodles, pork belly, pork meatballs, boiled egg, mushrooms, spring onion, radish, ginger and garlic.

Chicken Ballantine \$24

Pea puree, fondant potato, roasted beetroot, wilted spinach and chicken velouté.

Potato Gnocchi \$18

Creamy blue cheese sauce, mediterranean roasted vegetables and fresh herbs.

Teriyaki Chicken \$22

Stir fried egg noodles and toasted sesame seeds.

Duo of Beef \$27

Pan-fried sirloin, beef ragù, baby potatoes, green beans, roasted spring onion, carrot and cumin purée and red wine jus.

Risotto Primavera \$18

Pea puree, seasonal green vegetables and parmesan.

Sweet Potato and Butternut Dahl \$18

Rice, garlic roti and sambals.

Beef Bourguignon \$24

Beef chuck braised in red wine, onion, carrots and mushrooms.

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MAINS- CONTINUED

Dukkah Ostrich Fillet  \$28

Smoked butternut purée, sautéed greens, polenta and cranberry jus.

Rolled Pork Shoulder  \$23

Roasted squash, sweet potato, potato, spinach and cider jus.

Local Grain Tabbouleh   \$16

Caramelized cauliflower purée, roasted local vegetables, toasted cashews and Thai coconut sauce.

Beef Fillet  \$26

Baby vegetables, lemon and thyme butter, mushroom and black pepper purée, fondant potato and red wine sauce.

Involtini di Melanzane   \$17

Grilled eggplant rolled around roasted butternut, mozzarella, and spinach, smoky tomato sauce, soft parmesan polenta and watercress.

Chicken Laksa  \$23

Chicken strips, fragrant, spicy coconut broth, seasonal vegetables and rice noodles.

Hunter's Trio  \$28

Marinated crocodile, bream fishcake, venison croquette, zucchini spaghetti, stir-fried seasonal vegetables and red wine sauce.

HOMEMADE PASTA

Linguini Puttanesca \$17

Linguini tossed in a bold tomato sauce, olives, capers, anchovy, garlic, and chilli, fresh herbs and extra-virgin olive oil.

Open Vegetable Ravioli  \$18

Layers of fresh pasta, roasted seasonal vegetables, parmesan shavings, trio of purées: sweet pea, carrot and cumin, and mushroom and black pepper.

Tagliatelle Carbonara \$18

Tagliatelle tossed in a bacon, egg yolk, parmesan sauce and freshly ground black pepper.

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DESSERTS

Baobab Crèmeux	\$10
Caramel sauce, coconut curd, sugar biscuit and yoghurt sorbet.	
Vanilla and Strawberry Cheesecake	\$12
Biscuit crumbs and basil ice cream.	
French Éclair 	\$10
Pear sorbet, dulce de leche, ginger crumble and matamba gel.	
Chocolate Delight	\$12
Chocolate ganache, white chocolate mousse, chocolate soil, chocolate ice cream and espresso sponge.	
Coconut Panna Cotta	\$10
Sliced strawberries.	

HOT BEVERAGES

Grande Cappuccino	\$4
Cappuccino	\$3
Latte	\$4
Americano	\$3
Iced Coffee, Iced Tea	\$4
Macchiato	\$2
Espresso	\$2
Assorted Teas - English Breakfast, Earl Grey, Chamomile, Peppermint	\$2

AFTER DINNER COCKTAILS

Don Pedro - Amarula, Kahlua or Whisky	\$7
Irish Coffee - Kahlua or Whisky	\$7

PORT

L'Ormarins Cape LBV	\$8
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Please scan to leave your review

