

LUNCH MENU

GOURMET BURGER

Beef Burger Topped With Onion Rings, Bacon and Brie,
Served With French Fries

R72

SHEPHERDS PIE

Traditional Shepherds Pie With Mixed Leaf Side Salad

R62

ANTIPASTI

Salami, Gypsy and Parma Ham, Bruschetta, Grilled Marrows,
Tempura Aubergine, Marinated Olives & Feta

R72

CAESAR

Caesar Salad, With Cos Lettuce, Anchovies,
Croutons and Parmesan. Topped With a Poached Egg

R58

ASIAN PLATTER

2 Vegetable Spring Rolls, 2 Chicken Satay,
2 Pork Dim Sum & 2 Coconut Prawns
& Dipping Sauces

R72

SPAGHETTI

Spaghetti Carbonara

Tossed in Gypsy Ham and Mushroom Cream Sauce

R60

LINEFISH

Grilled Linefish & Lemon Butter Sauce
With Mixed Salad and French Fries

R85

SIRLOIN

Grilled 200g Sirloin,
French Fries & Mesculan Salad

R85

LUNCH IS SERVED BETWEEN 12PM AND 3PM

STARTERS

*Mixed Garden Salad – Fresh From Our Own Organic Garden –
With Avocado, Balsamic & Olive Oil Dressing*

R48

*Patagonica Calamari, Wok Fried With Lemon, Garlic and Parsley
Asian Sprout and Wakame Seaweed Salad*

R68

*Portuguese Sardines Grilled With Garlic and Lemon Juice
With Mixed Salad and Aioli*

R54

*Marinated Roast Beetroot, Feta, Avocado and Tomato Timbal
With Mixed Salad Leaves*

R65

*Crumbed Brie, Parma Ham and Strawberry Salad
Drizzled With a Balsamic Reduction*

R58

Springbok Carpaccio With Parmesan Shavings and Mesculan Salad

R58

*Duck Liver, Thyme and Sherry Pate
Accompanied With Berry Coulis and Toasted Ciabatta*

R52

*Tomato and Ricotta Cheese Baked in a Phyllo Basket
On a Bed of Fresh Rocket Leaves*

R58

MAIN DISHES

*Roast Mediterranean Vegetables
With Grilled Beetroot, Provencal Tomato and Grilled Haloumi*
R68

*Prawn, Spring Onion and Egg Fried Rice,
Garnished With Deep Fried Root Vegetables*
R68

*Grilled Linefish
Or
Tom Yum Baked Linefish
Served On Spring Onion Mash and Stir Fried Vegetables
Topped With Lemon Butter Sauce*
R105

*Cape Malay Mutton Knuckle Curry
Served With Steamed Basmati Rice and Traditional Sambals*
R95

*Roast Confit of Duck Topped With Orange and Sesame Sauce
Served On Stir Fried Rice Noodles With Tatsoi*
R115

*Moroccan Roasted Rack of Lamb
With Cous Cous, Raita Yoghurt Dressing and Grilled Haloumi*
R115

*Grilled Springbok Rump With Wild Mushroom Sauce,
Rosemary Baked Potato Wedges & Roasted Seasonal Vegetables*
R120

*500g Grilled T Bone With Madagascan Green Peppercorn Sauce
Rosemary Baked Potato Wedges and Roasted Seasonal Vegetables*
R135

*Fillet of Beef Topped With Garlic Butter
Parmesan Baked Potato, Grilled Tomato & Asparagus Spears*
R120

DESSERTS

Chocolate and Banana Spring Rolls With Coconut Ice Cream
R48

Warm Chocolate & Macadamia Nut Brownie
With Cinnamon Ice Cream
R48

Tiramisu
Mascarpone Cream With Boudoir Dipped in Masala and Coffee
R48

Citrus Baked Cheesecake With Berry Coulis
R48

Vanilla Pod Crème Brulee
R48

Pavlova With Crème Chantilly & Fresh Fruit
R48

A Trio of Assorted Homemade Ice Cream & Sorbets
R30

Speciality Coffee

Espresso	R12
Double Espresso	R16
Americano	R12
Cappuccino	R15
Macchiato , espresso with foam	R12
Caffé Latte	R18
Portofino , shot of espresso with condensed milk & whisky	R18
*Decaf is available	
*All our coffee is made with the wonderfully smooth Cafe Mauro, specially imported from Italy	
Dark Hot Chocolate With Marshmallow	R20
Irish Coffee, Kahlua Coffee	R25
Dom Pedro, Kahlua, Whisky or Frangelico	R25

CORKAGE POLICY
A MAXIMUM OF 2 BOTTLES PERMITTED

***Corkage R35-00 per 750ml bottle**

***BYO is not permitted for groups of 12 or more**

***See the Blackboard for our weekly wine specials**

***We cater for all functions & set menus are available on request**

***No cheques accepted**

***A service charge of 12% will be added to parties of 8 or more**

***Smoking is only permitted outside, on the grassed areas.**

Please respect the surroundings & wild animals.

Do not drop cigarette butts on the ground.

Opening Hours:
TUESDAY - SATURDAY
LUNCH FROM 12PM & DINNER FROM 6PM
SUNDAY LUNCH FROM 12PM
CLOSED SUNDAY NIGHT &
ALL DAY MONDAY