

# Dinner Set Menu

4 Course - R260 per person

## First course - Soup

Yellow Pepper & fried leek  
roasted & pureed yellow peppers infused with  
vegetable stock & a hint of chilli

Or

African Oxtail Soup  
slow cooked oxtail with tomato, hearty root  
vegetables & crispy croutons

## Second Course - Starters

Karoo Venison Carpaccio  
cured venison, caramelized apple, red onion, green  
olives & shaved parmesan

Or

Wild Mushroom Risotto Cakes  
forest mushroom risotto, crumbed and served with  
asparagus & truffle cream

Or

African Caesar salad  
crispy coz lettuce, sliced biltong, boiled egg,  
croutons, parmesan dressing

## Third Course - Mains

Harissa Lamb Shank  
braised lamb shank rubbed with harissa paste and  
served with moroccan couscous & demi-glace sauce

Or

Bacon Wrapped Chicken Supreme  
supreme chicken breast stuffed with orange  
& thyme served with vegetable breyani rice  
& chicken orange jus

Or

Grilled Sole  
on seasonal vegetables with sweet potato  
& lemon dill butter sauce

Or

Pesto Gnocchi  
home-made potato pasta dumplings with basil pesto  
cream, pine nuts, aubergine crisps & pecorino cheese

## Fourth Course- Desserts

Famous Baked Cheese Cake  
with vanilla pod ice cream & red berry compôte

Or

Soft Centred Chocolate pudding with almond  
brittle & chocolate sorbet

Or

Vanilla pod crème brûlée with vanilla biscotti



# Dinner Set Menu

3 Course - R 210 per person

## Starters

Karoo Venison Carpaccio  
cured venison, caramelized apple, red onion, green  
olives & shaved parmesan

Or

Captivating Goats cheese salad  
crumbed goats cheese, poached citrus, seasonal ber-  
ries, sprouts & raspberry vinaigrette

Or

Local Half Shell Mussels  
cooked in a mild green curry sauce with grilled garlic  
flat bread and fresh coriander salsa

## Main Course

De-Boned Oxtail  
wrapped in bacon served with moroccan couscous &  
sauce demi-glace

Or

Crusted Grilled Line Fish  
on seasonal vegetables with sweet potato & lemon dill  
butter sauce

Or

Cape Malay Chicken Curry  
served with basmati rice, traditional sambal & crispy  
poppadum

Or

Pesto Gnocchi  
home-made potato pasta dumplings with basil pesto  
cream, pine nuts, aubergine crisps & pecorino cheese

## Desserts

Famous Baked Cheese Cake  
with vanilla pod ice cream & red berry compôte

Or

Citrus Pancakes  
with citrus liquor & vanilla pod ice cream

Or

Soft Centred Chocolate pudding  
with almond brittle & chocolate sorbet



# *Dinner Set Menu*

3 Course - R180 per person

## *Starters*

### Greek Salad

traditional greek salad with pickled feta, calamata olives & caper berries

*Or*

### Wild Mushroom Risotto Cakes

forest mushroom risotto, crumbed and served with asparagus & truffle cream

## *Main Course*

### Bacon Wrapped Chicken Supreme

supreme chicken breast stuffed with orange & thyme served with jambalaya rice & chicken orange jus

*Or*

### Crusted Grilled Line Fish

on seasonal vegetables with sweet potato & lemon dill butter sauce

*Or*

### Pesto Gnocchi

home-made potato pasta dumplings with basil pesto cream, pine nuts, aubergine crisps & pecorino cheese

## *Desserts*

### Famous Baked Cheese Cake

with vanilla pod ice cream & red berry compôte

*Or*

### Soft Centred Chocolate pudding

with almond brittle & chocolate sorbet



# *Dinner Set Menu*

2 Course - R165 per person

## *Starters*

Roast Chicken & Wild Mushroom  
creamed chicken broth with mixed wild mushrooms &  
crispy butternut

*Or*

African Caesar salad  
crispy coz lettuce, sliced biltong, boiled egg, croutons,  
parmesan dressing

*Or*

Captivating Goats cheese salad  
crumbed goats cheese, poached citrus, seasonal ber-  
ries, sprouts & raspberry vinaigrette

## *Main Course*

De-Boned Oxtail  
wrapped in bacon served with moroccan couscous &  
sauce demi-glace

*Or*

Crusted Grilled Line Fish  
on seasonal vegetables with sweet potato & lemon dill  
butter sauce

*Or*

Bacon Wrapped Chicken Supreme  
supreme chicken breast stuffed with orange & thyme  
served with Jambalaya rice & chicken orange jus

*Or*

Pesto Gnocchi  
home-made potato pasta dumplings with basil pesto  
cream, pine nuts, aubergine crisps & pecorino cheese



# *Dinner Set Menu*

2 Course - R145 per person

## *Starters*

Yellow Pepper & fried leek  
roasted & pureed yellow peppers infused with  
vegetable stock & a hint of chilli

*Or*

Greek Salad  
traditional greek salad with pickled feta, calamata olives  
& caper berries

*Or*

Local Half Shell Mussels  
cooked in a mild green curry sauce with grilled garlic  
flat bread and fresh coriander salsa

## *Main Course*

Crusted Grilled Line Fish  
on seasonal vegetables with sweet potato & lemon dill  
butter sauce

*Or*

Cape Malay Chicken Curry  
served with basmati rice, traditional sambal & crispy  
poppadum

*Or*

Pesto Gnocchi  
home-made potato pasta dumplings with basil pesto  
cream, pine nuts, aubergine crisps & pecorino cheese

