



DINNER MENU

STARTERS

OUMA'S BEAN BROTH a hearty dish using ouma's recipe	R 95
CHEF'S SOUP OF THE DAY (V) crusty bread and salted butter	R 85
HOUSE GREEN SALAD (V) baby marrow broccoli avocado green olive tapenade aged Manchego	R 110
COMPRESSED WATERMELON SALAD whipped feta pickled red onion hazelnuts biltong dust and blackberry vinaigrette	R 125
POTATO GNOCCHI, ROASTED BUTTERNUT (V) butternut velouté roasted pumpkin seed and thyme- burnt butter	R 130
CORIANDER & CUMIN SPICED SPRINGBOK CARPACCIO grilled pear, toasted sunflower seed, speckboom aioli and pecorino	R 155

MAIN DISHES

BAKED CAPE HAKE sundried tomato and bread crumb, salsa verde and aioli	R 200
PAN ROASTED EAST COAST MONKFISH steamed mussels, aromatic spiced lentils fricassee, green apple and mint	R 220
SLOW ROASTED PORK BELLY rooibos smoked sweet potato mash, apricot preserve and ginger caramel sauce	R 235
CAMDEBBOO LAMB CURRY steamed basmati rice, sambals and condiments	R 240
PEARL BARLEY RISOTTO (V) roasted cultivated mushroom, charred baby onion, slow roasted beets and cottage cheese	R 200

FROM THE CHAR GRILL

roasted with rosemary and garlic with slaphakskeentjies puree, charred onion and blistered tomato	
HALF BABY CHICKEN	R 220
KAROO LAMB TJOPS 300G	R 245
AGED BONSMARA RIBEYE 250G	R 250

SIDE DISHES

SKORSIE, CREAMED SPINACH & ONION CRUMB (V)	R 35
HOUSE SALAD, PUMPKIN SEED, BOERENKAAS (V)	R 35
TRIPLE COOKED POTATO WEDGES (V)	R 35
STEAMED SEASONAL VEGETABLES (V)	R 35
TRUFFLED COLCANNON MASH WITH BACON	R 35

DESSERT

VANILLA YOGURT PANNACOTTA honey tuille summer berry coulis	R 75
DROSTDY'S MALVA PUDDING vanilla custard brandy snap	R 75
MILK TART CRÈME BRÛLÉE pistachio shortbread afrikanis rum banana compote	R 80
LOCAL CHEESE SELECTION FROM PAARDEKRAAL AND INDEZI RIVER CREAMERY watermelon jam weltevrede green figs toast	R 80