

DINNER

Menu

Starters

(Complimentary)

HOMEMADE BREAD

Homemade freshly baked bread served with our specialist butter

Light Meals

R120.00

PHYLLO TART

Basil mousse, cucumber, basil pesto and pickled red onions

CAPRESE SALAD

Cherry tomato, olives, mozzarella, fresh basil, basil pesto drizzled with balsamic glaze

Mains

NAPOLETANA PASTA - **R165.00**

Tagliatelle pasta cooked in tomato sauce, fresh basil and parmesan cheese

CREAMY GARLIC CHICKEN PASTA - **R185.00**

Chicken fillet strips in tagliatelle pasta cooked with sundried tomato and garlic, spinach and served with parmesan cheese

CREAMY CHICKEN CURRY - **R195.00**

Chicken fillet cubes cooked in spicy buttery curry paste served with basmati rice, tomato salsa, tsatsiki, flat bread and pappadam on the side

Mains

VEGETABLE CURRY- **R165.00**

Carrot, cauliflower and broccoli cooked in spicy curry paste served with basmatic rice and flat bread

BEAN CASSEROLE - **R155.00**

Red kidney bean and butter bean served with basmati rice

BEEF SIRLION STEAK - **R255.00**

Grilled beef sirloin steak(350g) in creamy peppercorn sauce served with creamy mash and charred vegetables

CASUIN LAMB CHOPS - **R 260.00**

Grilled lamb chops (300g) in chumichuri sauce served with creamy mash with roast carrots & charred baby onion

VENISON FILLET - **R 255.00**

Vension kudu fillet (300g) served with creamy potatoe mash and sautéed vegetables served with balsamic reduction red wine sauce

WHOLE TROUT - **R 185.00**

Whole trout cooked delicately with lemon infused butter, served with herb garlic wedges and charred vegetables

EXTRA SIDES

Greek salad	R 40.00
Chips	R 30.00
Wedges	R 40.00
Rice	R 30.00

Dessert

Chef's choice of the day