



SPRING AND SUMMER SET GRILL MENU

AVAILABLE TO BOOK BETWEEN
12 PM AND 9 PM DAILY
R350 2 COURSES | R425 3 COURSES

Enjoy a delicious taste of one of our favourite wines on arrival

STARTERS

OPEN CRISPY PORK WONTON

with Asian slaw

THAI RED PRAWN CURRY

with sushi balls

CURRIED CHICKEN LIVERS

with toasted sour dough

HOMEMADE PEPPER CRUSTED BEEF CARPACCIO

olive oil, parmesan shavings, balsamic reduction, red onions and
crispy capers

RICH MUSHROOM RISOTTO

with exotic mushrooms, parmesan crisp and basil oil

MAINS

PEPPERED FILLET OF BEEF

with green fine beans, crushed potato and brandy mushroom sauce

COCONUT CRUSTED KINGKLIP

on pineapple, red onion, tomato black quinoa with coriander cream

PASTA PRIMAVERA

mixture of colourful vegetables and a simple lemon parmesan
cream

THAI GREEN CHICKEN CURRY

served with fragrant rice, poppadom and tomato coriander salsa

PORK MEDALLION

with wholegrain pome puree, broccoli florets, rainbow carrot and
creamy white wine blue cheese sauce

DESSERT

LAVENDER BRULÉE

with vanilla bean ice cream

TIRAMISU

layers of espresso-soaked lady finger biscuits and sweet creamy
mascarpone dusted with coco

BERRY CHEESE CAKE

mixed berry cheese cake with coconut and berry sorbet

LAYERED STRAWBERRY MASCARPONE TART

with lemon curd