



Starters & Salads

Soup of the Day	30
Vietnamese Basket	58
<i>spring rolls, spicy fish balls, fresh greens & peanut sauce</i>	
Deep Fried Camembert v	48
<i>in a light beer batter with fig jelly & melba toast</i>	
Greek Salad v	50
<i>tomato, cucumber, onion, feta, calamata style olives & balsamic dressing</i>	
Roasted Butternut & Toasted Sunflower Seed Salad v	48
<i>with baby spinach, feta & seasonal herbs</i>	
Duck Liver Skewers	48
<i>with pickled ginger, sweet Thai chilli sauce & crispy noodles</i>	
Pearwood Smoked Springbok Carpaccio	45
<i>served with rocket & pecorino shavings</i>	
Spiced Calamari Strips	38
<i>dusted with savoury flour & deep fried, served on salad greens tossed in Asian dressing with a dill mayonnaise dipping sauce</i>	

Main Courses

All main course dishes are served with a small complimentary serving of roast potatoes and seasonal vegetables. Any extra veg ordered will be charged for.

Fresh Fish of the Day	98
<i>with your choice of lemon & parsley butter, roasted garlic butter, basil sauce or lemon juice, olive oil & herbs</i>	
Kingklip du Jour	price on request
<i>uniquely prepared</i>	

Stuffed Calamari T	74
<i>filled with watercress, onion & feta, served with dill mayonnaise</i>	
Slowly Roasted Greek Lamb	88
<i>in phyllo pastry with minted yoghurt</i>	
Crispy Roast Duck	98
<i>with Van Der Hum & orange sauce</i>	
Pecorino Crusted Chicken Breast	74
<i>served on herb mash with caper butter</i>	
Lamb Shank	125
<i>on herb mash with a rosemary & red wine jus</i>	
Roasted Red Bell Pepper V	80
<i>stuffed with Danish Feta, artichokes, baby spinach & couscous, served with a balsamic vinegar reduction</i>	

Desserts

Roasted Chilli Honey Nut Ice Cream Sandwich	42
<i>with chocolate sauce</i>	
Brandy Snap Basket	40
<i>filled with wild berry frozen yoghurt & mixed berries</i>	
Decadent Chocolate Torte	46
<i>topped with flakes of dark chocolate & served with ice cream</i>	
Crème Brulee	38
Bread & Butter Pudding	42
<i>with fresh cream & apple sauce</i>	
Ice Cream & Chocolate Sauce	30
Wild Fig Cheese Platter	75
<i>a premium selection of four local cheeses, served with a homemade tomato-ginger jam, spiced nuts & a biscuit trio</i>	

V Vegetarian

T Some of our dishes take a little more time to prepare,
please consider this when ordering

*Service charge not included.
If there are no objections, a service charge of 10%
will be added to tables of 8 or more people.*