



SPRING MENU

2 COURSE - R285.00

3 COURSE - R385.00

STARTERS

Minestrone

Garlic & Herb Bruschetta

OR

Beetroot & Whipped Feta Salad

Citrus, Pumpkin Seeds, Chilli & Lime Dressing, Cucumber Ribbons, Melba Toast

OR

Coriander & Chilli Spiced Fish Cakes

Atchar Mayonnaise, Pickled Onions, Herb Salad

*Suggested wine pairing : Waterford Pecan Stream Chenin Blanc -
dry crisp white wine complimenting the richer fish cakes. R 82.00 per glass*

MAIN COURSES

Pan Roasted Line Fish

Buttered Green Vegetables, Chive Creamed Potatoes, Caramelized Butternut Cubes

*Suggested wine pairing : Lord Charles Sauvignon Blanc -
offers bright acidity and citrus flavours R 85 per glass*

OR

Garlic Roast Free Range Chicken Fillet

Smoked Corn Puree, Oven Dried Tomato Wedges, Crushed Mediterranean, Baby Potatoes

*Suggested wine pairing : Ken Forrester Petit Chardonnay -
An oaked chardonnay with buttery notes R 80 per glass*

OR

Mushroom Risotto

Wild Rocket, Pecorino Shavings, Gremolata Dressing

*Suggested pairing : MCC Brut Ken Forester Sparklehorse -
with its acidity and bubbles cleansing the palate from the risotto R 96 per glass*

DESSERTS

Dark Chocolate Brownie

Berry Gel, Berry Compote, Chocolate Ice Cream

OR

Warm Banana & Date Pudding

Sticky Toffee Sauce, Vanilla Chantilly

OR

Crème Brûlée

Pistachio & Cranberry Biscotti

