



**2-Course Lunch @ R250 per person**  
**3-Course Dinner @ R350 per person**

### Starters

Choose from 2 for Lunch

#### **Smoked Salmon**

Smoked salmon, cucumber and avocado tower  
garnished with crème' fraiche and a white wine vinaigrette

#### **Phyllo & Camembert Parcel**

Camembert wrapped and baked in phyllo pastry and  
served with a berry coulis

#### **Springbok Carpaccio**

Carpaccio of Springbok on potato rosti garnished with capers, arugula, parmesan shavings  
drizzled with an olive oil and balsamic dressing

### Main Course

Choose from 2 for Lunch

Served with seasonal veg and Chef's choice potato dish of the day

#### **Beef Pocket**

Beef pocket fillet stuffed with shimeji mushrooms and herbs dressed with a chimichurri jus

#### **Chicken Ballantine**

Rolled chicken breast Basted with basil pesto and dressed in a white wine veloute' sauce

#### **Beer Braised Pork Belly**

Slow braised pork belly served with a creamy mustard jus and garnished with  
steamed apple and crackling

### Desserts

#### **Chocolate Mousse Two Ways**

Dark and white chocolate served with vanilla cream

#### **Crème' Brulee**

Vanilla crème' brulee served with strawberries and a short bread finger