



A little taste of heaven...

STARTERS

Home made bread and dip board R55
Freshly prepared babaganoush, humus and basil pesto served with homemade ciabatta bread, malfatti rolls and slithers of Camembert cheese.

Springbok Carpaccio R75
Layers of Karoo springbok sprinkled with hard Parmesan and fresh garden rocket. Accompanied by homemade ciabatta bread and condiments.

Salmon trout salad R60
Basic salad greens, complimented by salmon trout strips and dollops of Cream cheese lightly drizzled by dill dressing. Accompanied by ciabatta bread.

PASTA

Palia R90
Sautéed Mushrooms, chicken and olives prepared in a creamy Napolitano sauce.

(v) Pesto Linguini R80
Linguini pasta drenched in home made basil pesto, cherry tomatoes and farm fresh mozzarella cheese.

Penne Sangeoeves R85
Penne pasta served with brinjal, cherry tomatoes, Danish feta and a secret blend of garden herbs and spices.

MAIN

Slow aged Rump Steak R130
Locally grown slow aged rump steak cooked to perfection drenched in either a creamy Dijon mustard sauce, pepper or cheese sauce served with seasonal stir fried veg from our garden and deep fried polenta.

Asparagus Chicken Parcel R110
Ciabatta crusted chicken breast, smothered in an asparagus cheese Sauce, accompanied by seasonal stir-fried veg from the garden and deep fried polenta

(v) Halloumi Primavera R85
Fried tomato, brinjals, baby marrow, basil and halloumi stacked, drizzled with a balsamic vinegar dressing, accompanied with crispy mozzarella ciabatta slices

SWEETS

Sweets R40
Ask your waiter for a selection of deserts available for the day.