



Chilled starters

Wood roasted salmon sides, chilled and lightly cured with capers and dill salt and olive oil

Smoked salmon ribbons dressed with orange zest and sesame oil

Homemade sushi, salmon, Avo and fresh green selection

Selection of locally made cold meats and our homemade pickles

Retro prawn cocktails, saffron and jalapeno garlic aioli

Roasted butternut salad with toasted sesame seeds, caramelized cashew nuts, pomegranate and wild rocket leaves

Our layered Caprese salad, pesto dressing, toasted almonds

Create your own salad with assorted dressings and oils

Selection of winter melons with our house smoked rooibos tea chicken breast

Minted calamari salad with sundried tomatoes and wild rocket leaves

Spicy whole mussels in a red chilli and sesame coconut milk dressing

Fresh oysters

Mains

Comfort food side

Line fish fillet topped with green olives, plum tomato and dill butter

Tandoori chicken breast, sliced and drizzled with a mint yogurt, blistered cherry tomatoes

Slow cooked oxtail with soft dumplings

Roast chicken, natural juices, lemon wedges

Golden brown mac n cheese with crunchy panko toppings

Our fantastic curries

Vegetable Biryani with Dhal and sambals

Basmati rice

Durban mutton curry

Potato curry

Chicken, coriander leaf and green pea curry

Chef Interactive side

Carvery

Deboned and rolled garlic and rosemary leg of lamb

Pan fried prawns to order with lemon butter or peri peri sauce

Italian Pasta

Choice of linguine, penne or pappardelle

- Basil pesto and parmesan
- Sundried tomato napolitana sauce
- Smoked chicken alfredo

Dessert

Little bit of local

Soji

Vermicelli pudding

Gulab Jum

A few classics

Tiramisu

Chocolate mousse

Our spicy bread and butter pudding