

Dinner Menu

Starters

Salted Roast Beetroot salad

Slices of prepared beetroot with apple and goat's cheese

Springbok Carpaccio

Thin slices of venison

Medley of Calamari

Socal calamari with aioli de nero

Chicken Livers

Fried chicken livers served with fresh bread

Caramelised onion and Aubergine paté

Signature paté served with fresh bread

Mains

Chicken Breast

Succulent chicken breast with leek, porcini and button mushroom sauce, potato purée and baby marrow

Fillet Steak

Fillet with wild mushroom, red wine sauce, broccoli spears and potato purée

Line fish

Catch of the day with lemon butter sauce, potato purée and baby carrots

Fresh Hake

Hake fillet with lemon butter sauce, potato purée and baby carrots

Seafood Platter for 2

Seafood Pasta

Medley of Calamari

Parisian Gnocchi

Dessert

Ebony & Ivory

Chocolate mouse with berry coulis

Ice cream

Vanilla ice cream with papaya kiwi fruit and lemon coulis

Line Fish

Catch of the day with lemon butter sauce – chips or salad

Fresh Hake

Hake fillet with lemon butter sauce – chips or salad

Medley of Calamari

Local calamari with aioli de nero

Chicken Breast

Succulent chicken with taragon sauce – chips or salad

Heritage burger & Chips