

Starters

Braised Onion Cream Soup	R90	Roasted Vegetables & Chickpea Salad	R80
Crispy Pork Cheek and Savoy Cabbage, Grilled Ciabatta		Caraway Carrot Puree, Molé, Coriander Yoghurt, Garden Leaves, Grilled Flat Bread	
Prosciutto Salad	R95	Squid Ink Risotto	R90
Slivers of Prosciutto, Fresh Salad Leaves, Poached Pear, Caramelized Cashew Nuts, Gorgonzola Dressing		Beer Battered Prawns, Crispy Prawn Head	
Citrus Cured Salmon Trout	R 90	Pool Room Platter	R175
Beetroot Compote, Pickled Cucumber, Crème Fraiche, Micro greens, Capers		A Selection of Cured Meats, Pork Rillettes, Duck Liver Mousse, Marinated Olives, Local Cheese <i>(Suitable to be shared as a Starter)</i>	

Main Course

Braised Pork Belly	R190	Pan Fried Line fish	R200
Crispy Crackling, Cream Style Pap, Char-grilled Corn Kernels, Glazed Carrots, Pomegranate Jus		Broccoli, Tomato and Caper Salsa, Cauliflower Puree, Malay Curry Cream	
Oak Valley Free Range Beef	R225	Oak Valley Beef Burger	R130
Cut of the Day		Chorizo Tomato Jam, Emmentaler Cheese, Homemade Burger Bun, Hand Cut Chips Spicy Mayonnaise	
Free Range Steak from our Wood Fired Grill, Wild Mushroom & Brandy Cream, Hand Cut chips		Beetroot Gnocchi	R185
Wood Grilled Quail	R195	Roasted Butternut, Red Onion, Gorgonzola Cream, Toasted Pecan Nuts, Sautéed Vegetables	
Wild Mushroom Risotto, Root Vegetables, Thyme Essence			

* Bone Marrow Mayonnaise side R 25.00

* Plain Mayonnaise side R 15.00

Dessert

White Chocolate Crème Brulee	R75	Dark Chocolate Tart	R85
Apple and Cranberry Compote, Pistachio Biscotti		Orange Reduction, Caramelized Walnut Ice Cream	
Licorice Ice Cream	R80	Daily Cheese Selection	R95
Coffee Meringue, Banana Beignet, Almond Tuile		Fruit Chutney & Preserves, Toasted Nuts & Breads	
BeeCentric	R90		
Orange Blossom Pannacotta, Raspberry & Honey Sorbet, Chocolate Honeycomb			