

## TO START...

Thai-style prawn and coconut soup  
with light chilli, lemongrass, coriander and roasted garlic oil  
R 78

Pepper-crusted beef fillet salad  
with marinated vegetables, greens and wholegrain mustard-horseradish vinaigrette  
R 88

Three-streams smoked salmon trout  
with savoury 'cheesecake', lemon and parsley dressing  
R 98

## FOR MAINS...

Grilled Fish of the Day  
with sun-dried tomato pesto, chickpea puree, grilled zucchini  
R 158

Chargrilled rib-eye of beef  
with crispy wedges, caramelized red onions, roasted shallots, tarragon butter  
R 148

Panko-coated chicken breast  
with roasted pepper, goats cheese and chive stuffing, grilled polenta  
R 138

## FOR DESSERT...

Mixed Berry Eton Mess with fresh vanilla  
R 70

Orange scented Creme Brulee with soft-n-goey chocolate cookie