



## DINNER

Please ask your waiter about our daily blackboard specials

## STARTERS

<b>Peri-Peri Chicken Livers</b>	<b>95</b>
Home-made Chilli sauce   Cream Served with Bread	
<b>Escargot</b>	<b>95</b>
Snails   Bone Marrow Garlic butter   Blue Cheese	
<b>Whole Camembert</b>	<b>125</b>
Whole Baked Camembert   Berry Compote   Caramelized Onion Toasted Nuts   Bread	
<b>Goats Cheese Mousse</b>	<b>115</b>
Beetroot   Pistachio Nuts   Balsamic Reduction   Makataan	
<b>Moules Marinière</b>	<b>95</b>
Mussels   Onions   Garlic   White Wine   Cream   Bread	
<b>Bobotie Spring-roll</b>	<b>95</b>
Rooibos Stewed Fruit   Banana and Pineapple Chutney   Pickles	
<b>Three Cheese Soufflé</b>	<b>115</b>
Double Baked Cheese Soufflé   Apple and Walnut Salad   Apple Puree	



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## MAINS

<b>Ostrich Fillet</b>	<b>260</b>
Brandy Pepper Sauce   Creamed Potato   Baby Vegetables	
<b>Pork Belly</b>	<b>245</b>
Chinese Noodles   Julienne Vegetables   Honey, Soy Ginger Sauce	
<b>Springbok Loin</b>	<b>285</b>
Truffle Flavoured Ugali   Pumpkin Fritters   Grilled Pea Puree Red Wine Sauce	
<b>Lamb Tagine</b>	<b>265</b>
Slow Braised Karoo Lamb   Cous-Cous with Lentils   Green Beans Flaked Almonds	
<b>Duck à l'orange</b>	<b>265</b>
Slow Cooked Confit of Duck   Sweet Potato Mash   Baby Vegetables   Orange Sauce	
<b>Fish of the Day (when available)</b>	<b>SQ</b>
Please ask your waiter	



**Beef Fillet Selection - Our Sparta Angus beef is grown in the heart of South Africa**

<b>Beef Fillet</b>	<b>285</b>
Potato Croquettes   Baby Vegetables   Madagascar Green Peppercorn Sauce	
<b>Gorgonzola Fillet</b>	<b>295</b>
Gorgonzola Sauce   Poached Pear   Potato Croquettes Baby Vegetables	
<b>Mozambique Fillet</b>	<b>295</b>
Topped with Peri-Peri Chicken Livers   Potato Croquettes Baby Vegetables	
<b>Escargot Fillet</b>	<b>295</b>
Garlic Snails   Blue Cheese Sauce   Potato Croquettes Baby Vegetables	