

MENU NO.1

R199 per person

Booking must be more than 6pax
10% service charge will be added to total bill.

Starter (choice of 1)

Mini focazza

caramelised onion, feta, rocket, balsamic

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Crispy tortilla chips with spicy feta dip

Mains (choice of 1)

PIZZA

Margherita (veg)

Old faithful- bacon avo feta

Spinach & mushroom (veg)

Four seasons (veg)

Smoked lamb bolognese

New Yorker- salami, chili flakes

GOURMET BEEF OR CHICKEN BURGER

with chips or salad

VEGAN RAIN-BOWL

Falafel, cabbage, beetroot, avo chunks, edamame, quinoa, hummus, tamarind chutney
dressing, herbs

PORK BUN CHA BOWL

Sticky pork belly, peanuts, red cabbage, marinated noodles, carrots and cucumber

Dessert (choice of 1)

Dark chocolate brownie with ice cream

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Salted caramel cheesecake slice

MENU NO.2

R279 per person

Booking must be more than 6pax

10% service charge will be added to total bill.

Starters (choice of 1)

Smoked springbok carpaccio

parmesan, capers, rocket, balsamic reduction

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Tempura spinach (veg)

tamarind chutney, yoghurt dressing, tomato salsa, coriander

Mains (choice of 1)

200g fillet

truffle mash, tenderstem broccoli & fine beans served with truffle mushroom sauce.

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Moroccan chicken

pearl cous cous, morrocan aioli, sweet potato wedges, tenderstem broccoli & fine beans

Veg option

Sun-dried tomato pesto, quinoa, sweet potato wedges, tenderstem broccoli & green beans, aioli, dukkha, rocket, feta.

Dessert (choice of 1)

Lavender creme brûlée

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Churros with espresso chocolate mousse

