



Chefs Specialities of the week

Starters

Salmon & Tuna Roll

Smoked Salmon, wrapped around a mixture of cream-cheese & tuna. Served with tantalizing wasabi mayonnaise.

Crumbed Mozzarella

Two wedges of Mozzarella cheese lightly crumbed and fried. Served with a homemade sun dried tomato pesto.

Prawn Crostini

A portion of succulent shelled prawns, pan grilled in garlic butter with peppadews and a hint of chilli. Served on a slice of crisp toasted French loaf

Ostrich Carpaccio

Traditional Carpaccio. Wafer thin slices of raw Ostrich Fillet, topped with Olive oil, lemon juice and thin slices of Parmesan cheese.

Mobs Mussels

A portion of 6 half-shell New Zealand mussels, cooked in a creamy garlic, white wine & herb sauce.

Mains

Roast Duck Confit

A portion of succulent duck, slow roasted in its own fat & served with a Mixed Berry sauce.

Lamb Espatada

Medallions of Leg of Lamb marinated in mint & separated with mushrooms, peppers & onions & hung on a vertical skewer. Dizzled with a mint-marinade.

Blesbok Potjie

Cubed pieces of marinated Blesbok, cooked traditional potjie style, with mushrooms, onions & vegetables. Served in a small potjie pot with either rice or mash on the side.

Fillet & Prawn Skewer

200g of Tender Beef Fillets cubed onto a hanging skewer, separated with Lm prawns & Drizzled with a garlic butter sauce

Seared Tuna Steaks

Fresh Steaks of Tuna fish, lightly rubbed with spices and sesame seeds. Then merely browned on the outside & served with traditional Soya sauce & wasabi paste

Dessert

Cheesecake