

QUARTER KITCHEN DINNER MENU

STARTERS

PANZANELLA SALAD (V) R128

Oven roasted peppers, grilled seasonal veg, olives, cherry tomatoes, cucumber, croutons & parmesan cheese

NORWEGIAN SALMON SALAD R220

Infused soy Norwegian salmon salad & broccolini, pickled red onions, mixed lettuce, drizzled with a fennel yoghurt

SESAME SEARED TUNA R150

Seared tuna incrusted in sesame seeds, sautéed spring onions & pickled cucumber ribbons, crisp wakame chards, soy ginger sauce

ROASTED TOMATO SOUP (V) R90

Oven roasted tomato, red onions, fresh garlic, herbs & parmesan, basil pesto bruschetta

SPRINGBOK CARPACCIO R150

Smoked springbok, mustard vinaigrette, parmesan cheese & wild rocket

CHICKEN LIVERS R89

Braised chicken livers, sauteed in onions & garlic, simmered in a prego sauce, with a ciabatta bread

PORK BELLY R185

Crispy pork belly, soy bok choy, garlic mash & star anise apple jus

LAMB SHANK R335

Slow roasted lamb shank, merlot jus, root veg & sweet potato mash

PASTAS

choice of fettuccine, linguine or penne

GNOCCHI BASIL (V) R170

Gnocchi pasta, onion, fresh garlic, basil pesto, tossed in lemon & parmesan cheese

CAJUN CHICKEN R155

Grilled cajun chicken breast, sundried tomatoes, feta cheese, cajun spice & parmesan cheese tossed in a cream sauce

SEAFOOD R220

Lemon spiced calamari, garlic buttered prawns, fennel line fish & smoked salmon tossed in a parmesan chardonnay wine sauce

MAINS

VEGETABLE MOUSSAKA (V) R150

Grilled baby marrow, aubergine, carrots, peppers, celery, onions, seasoned garlic & fresh herbs layered with pomodoro sauce & béchamel sauce, topped with mozzarella cheese

MISO KING OYSTER MUSHROOM (V) R200

Pea & edamame puree, crusted beetroot chips, baby carrots, baked goats cheese

SEAFOOD BOUILLABAISSSE R220

Seasoned calamari, garlic & bay leaf poached black mussels, grilled line fish & lemon & garlic paprika based tiger prawns, safron fondant potatoes simmered in a delicate fish stock served with a rouille baguette

BABY KINGKLIP R335

Oven grilled baby kingklip, garlic & lemon butter sauce, sautéed tatsoi & olives, sundried tomatoes, crushed new potatoes

LAMB CUTLETS R350

Grilled minted lamb cutlets, merlot jus, oven roasted tomato casserole sauce, herb infused cous-cous

RIBEYE STEAK R380

Aged ribeye steak, new baby potatoes & béarnaise sauce

FROM THE GRILL

Oven grilled whole red snapper *(when available)*

RIBEYE STEAK 300G R355

BEEF FILLET 300G R380

Seafood platter - gilled line fish, peri-peri prawns, calamari clams & mussels **R 395**

Seafood platter should be heading and bold with description below

SIDES & SAUCES R40

French fries	Red wine jus
Oven roasted vegetables	Chimichurri butter
Savoury rice	Sage butter
Traditional South African pap	Bearnaise sauce

DESSERTS

CLASSIC MAGNUM ICE-CREAM R140

Traditional cape koesister, cardamom dressing

CHOCOLATE FONDANT R125

Fondant chocolate cake, decadent chocolate centre

MIXED BERRY CRÈME BRULE R95

Fruit compote & almond puff pastry stick