

## 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 BOUILLABAISSE**  R220

Seasoned calamari, garlic & bay leaf poached black mussels, grilled line fish & lemon & garlic paprika based tiger prawns, saffron 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** R395

Gilled line fish, peri-peri prawns, calamari clams & mussels

### 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