

# A la carte dinner menu

## STARTERS

### ARTISAN BREAD AND BUTTER R95

*4 Slices of Artisan Bread with Pesto, Butter, Olive Oil and Balsamic*

### VINEYARD PLATTER FOR ONE R165

*Selection of 2 local Cheeses (1 soft & 1 hard) & 2 types of Charcuterie, Fig Preserve, Artisan Bread, Extra Virgin Olive Oil, Balsamic & Butter*

### 3 DUTCH BITTERBALLEN R90

*3 Deep fried "Bitterballen" (beef goulash meat balls) served with Dijon Mustard*

### VEGETABLE, CHICKEN OR PRAWN SPRINGROLLS R100

*3 Spring rolls of your choice served with Thai sweet Chilli Sauce and garnish*

### KOREAN DEEP-FRIED CAULIFLOWER (VEGAN) R100

*Crisp, golden florets glazed in a sweet, spicy, and tangy gochujang sauce, garnished with sesame seeds and thinly sliced spring onion.*

### VENISON CARPACCIO R165

*Venison Carpaccio with Baby Tomatoes, Home grown Rocket, Locally produced Parmesan style shavings, toasted Sunflower Seeds, Balsamic glaze and served with a slice of ciabatta*

### HOMEMADE DUCK LIVER PATE R160

*Lovely Homemade Duck Liver & Brandy Pâté served with berry jam and toasted baguette slices*

### BABY CALAMARI R155

*Baby Calamari dusted in Salt and Pepper with Homemade Tartar Sauce*

### MALAY SPICED BUTTERNUT SOUP (VEGAN) R110

*Served with coconut cream, herb oil and toasted coconut shavings*

### ROASTED TOMATO SOUP R110

*Served with mini beef meatballs, sour cream and Parmesan*

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## MAIN COURSES

### SIRLOIN STEAK - "LADIES" R 275 OR "MAN'S" R 325

*Grass fed sirloin steak (Ladies 220g/ Man's 275g) served with a crisp garden salad, fries and served with a garlic compound butter or Chimichurri*

### BURGER R200

*Grass fed beef burger served on a sesame seed bun with all the trimmings and fries (150g)  
Optional: Cheese*

### VENISON STEAK R325

*Venison Loin steak 250g served with smooth butternut puree and potato wedges, seasonal greens, and red wine jus*

### CHICKEN SATAY R285

*200G Chicken Skewers served in an Indonesian Style Peanut and Coconut Sauce,  
Served with an Asian style Side Salad, and rice or fries.*

### FISH (SEASONAL) R300

*Pan fried Fish, served with roasted seasonal vegetables, potatoes and a lemon capers butter sauce*

### SPAGHETTI POMODORO (V) R160

*Spaghetti al dente served with a sauce from tomato, garlic, and basil, topped with parmesan shavings  
Option: served with meatballs - R225*

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## **DESSERTS**

### **FRESH STRAWBERRIES & WHIPPED CREAM R100**

*Freshly picked local strawberries & whipped cream (only available in strawberry season)*

### **CHOCOLATE BROWNIE R100**

*Valrhona Chocolate Pecan Brownie with vanilla ice cream & Chocolate Sauce*

### **ICE CREAM & CHOCOLATE SAUCE R100**

*3 Balls of Gelato & Chocolate Sauce*

### **MALVA PUDDING R100**

*Served with vanilla ice cream*

### **AFFOGATO R65**

*Vanilla ice cream topped with a shot of espresso  
Optional with liquor of your choice +R35*

### **LOCAL CHEESE BOARD R145**

*Selection of 4 local Cheeses (2 soft & 2 hard) and Fig Preserve served  
with Melba toast*

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## **HOT BEVERAGES**

### *COFFEES*

Americano	R 40
Lungo	R 40
Espresso	R 35
Double Espresso	R 45
Espresso Macchiato	R 40
Cappuccino	R 45
<i>With special milk +R10</i>	
Latte Macchiato	R 40
Flat white	R 45
Cortado	R 40
Hot Chocolate	R 50

### *TEAS*

Fresh mint leaf tea	R 50
Fresh Ginger Tea with orange	R 50
Choice of teas from the "box"	R 40