

# Menu



## Banqueting Menu

### Starter

- Smoked beef carpaccio with pickled onion and caper salsa, rocket and parmesan shavings..... **R84**
- Salmon trout carpaccio with garlic aioli, avo, pickled cucumber **R87**
- Roasted butternut & beetroot, on mixed leaves sprinkled with sunflower seeds, confit tomato, cucumber and mixed seeds..... **R64**
- Mediterranean caprese salad, basil pesto, balsamic reduction..... **R70**
- Smoked snoek phylo tartlet, apricot chutney, pickled lemon and dill..... **R76**

### Mains

- Slow roasted porkbelly, glazed with soya, 7spice, sesame fine beans, potato fondant, honey soy glaze..... **R144**
- Beef fillet, potato gratin, sweet rainbow carrots red wine jus..... **R200**
- Herb mustard rack of lamb, sweet potato and mint mash, fine beans, garlic roasted pearl onion..... **R240**
- Linefish, roast baby potato chiviche, beurre blanc..... **R151**

### Dessert

- Red velvet slice, fresh berries, Cape Velvet Chantilly crème..... **R64**
- Lindt chocolate brownie, chocolate glaze, lemon cheesecake ice-cream..... **R75**
- Traditional malva pudding, amerula crème anglaise, hazel brittle, gooseberry compote..... **R72**

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