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## APPETISERS

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**Evening Soup** US\$6.00

Your waiter will advise you of today's selection

**Mushroom Arancini** US\$8.00

With a berry and balsamic reduction

**Gemsbok Tartare** US\$10.00

Finely diced Gemsbok loin with herb ciabatta and lemon caper aioli

**Open Ravioli** US\$8.00

Chargrilled vegetable ravioli with plum tomato compote

**Crocodile Frikadelle** US\$7.00

With lemon & vodka mayonnaise

**Crumbed "Fairview" Brie Cheese** US\$10.00

Toasted almonds on a herb salad

**Springbok Samoosa** US\$9.00

Minced Springbok & Pancetta samoosa with lemon grass dressing

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## SALADS

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**Duck Salad** US\$12.00

With mixed leaves & a red wine vinaigrette

**Palm Salad** US\$9.00

Mixed salad leaves, greens and slow roasted tomatoes with a herb vinaigrette

**Beef, Asparagus & Radish Salad** US\$12.00

Rare roast beef, asparagus & radish salad with a honey & sesame dressing

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## VEGETARIAN

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- Butternut and Sage Risotto** US\$12.00  
Honey roast butternut & sage in a risotto with parmesan shavings
- Falafel** US\$12.00  
Ground spiced chickpea patty with grilled vegetables, salsa and tzatziki
- Mushroom Tagliatelle** US\$16.00  
Exotic mushroom Tagliatelle in a parmesan & garlic sauce
- Chickpea & Vegetable Curry** US\$12.00  
Mild curry of chickpeas, greens and lentils with a toasted cashew nut & sesame seed rice

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## MAINS

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- Pork Meats Warthog** US\$20.00  
Slow roast pork belly with a sous-vide Warthog fillet on a stir-fry vegetable risotto
- Crocodile & Porcini Risotto** US\$21.00  
Grilled crocodile tail in a Porcini mushroom risotto
- Dukkah Crusted Ostrich Fillet** US\$25.00  
Dukkah crusted ostrich fillet, spiced butternut puree with cumin and orange glazed vegetables with a juniper jus
- Quail and Popcorn Chicken** US\$20.00  
Chorizo, bacon and sausage stuffed quail, popcorn chicken, port jus with baby vegetables
- Duo of Beef** US\$20.00  
Sous vide beef fillet with crumbed slow braised beef shin, pickled vegetables and a red wine jus
- Kudu Wellington** US\$24.00  
With creamy mash, braised vegetables and sherry jus
- Tagine Style Blesbok Shank** US\$24.00  
Six hour slow braised Tagine style blesbok shank and Za'atar roasted chickpeas and vegetables with cous cous
- Grilled Bream and Crayfish** US\$21.00  
Grilled bream, chorizo and spinach sautéed gnocchi, cherry tomatoes and a mustard and tarragon sauce
- Marinated Sirloin** US\$20.00  
250g Marinated Sirloin steak, triple cooked chips, roasted mushroom and cherry tomatoes with a basil hollandaise