








STARTERS


- Mushroom Arancini US\$8.00
With a berry and balsamic reduction
- Chickpea and Lentil Fritters US\$8.00
Chickpea, lentil and vegetable fritters with Sriracha yoghurt
- Crocodile Frikadelle  US\$7.00
With a lemon and vodka mayonnaise
- Crumbed "Fairview" Brie Cheese  US\$10.00
Toasted almonds on a herb salad
- Springbok Samosa US\$9.00
Minced Springbok and Pancetta samosa with a lemongrass dressing
- Soup of the Day US\$6.00
Please enquire with your server on our freshly made soup of the day

SALADS

- Duck Salad   US\$12.00
Slow roasted duck, julienne vegetables with a sesame oil and plum sauce dressing
- Palm Salad   US\$9.00
Mixed salad leaves, greens and cherry tomatoes with a herb vinaigrette
- Beef & Radish Salad   US\$12.00
Rare roast beef and radish salad with a honey and sesame dressing

 Contains Nuts

 Gluten Free

 No Dairy

VEGETARIAN

Cream Cheese Phyllo Parcels US\$19.00

With Honey and Thyme. Served with apple, carrot and butternut puree, sherry carrots and a cauliflower mash

Falafel US\$12.00

Ground spiced chickpea patty with grilled vegetables, salsa and tzatziki

Mushroom Tagliatelle US\$16.00

Exotic mushroom tagliatelle in parmesan and garlic sauce


Chickpea & Vegetable Curry    US\$12.00

Mild curry of chickpea, greens and lentils with a toasted cashew nut and sesame seed rice

MAINS

Crocodile & Porcini Risotto  US\$21.00

Grilled Crocodile tail in Porcini Mushroom Risotto

Fillet of Beef   US\$23.00

Cured in Molasses with roast garlic potato and cauliflower mash, a fluffy popover, shitake snack, wilted spinach and red wine sauce

Stuffed Kudu  US\$26.00


Mushroom and herb stuffed Kudu, honey glazed beets, baby carrots, crispy potatoes and sherry jus

Grilled Bream   US\$21.00


With wok fried vegetables and a coconut lemongrass sauce

Rabbit Ballotine  US\$21.00

Ground Pork and Chicken stuffed Rabbit with carrot and beetroot puree, glazed vegetables, crispy potato and white wine jus

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