



Dinner Menu

Starter

| | |
|--|------------|
| BEETROOT CARPACCIO SERVED WITH PECAN NUTS, PARMESAN SHAVINGS, BALSAMIC & WILD ROCKET | R75 |
| BUFFALO WINGS WITH BLUE CHEESE DIP & SMALL SALAD | R85 |
| HALLOUMI STICKS SERVED ON A BED OF GREENS, WITH A SWEET CHILLI MAYO DIPPING | R80 |
| SOUP DE JOUR SERVED WITH FRESHLY BAKED BREAD | R85 |

Mains

| | |
|--|-------------|
| BEEF FILLET 250 G SERVED WITH POTATO PUREE, VEG, GARLIC HERB BUTTER & SAUCE | R255 |
| CRISPY-SKINNED LEMON CHICKEN SERVED WITH COUSCOUS, ROASTED TOMATOES & ZUCCHINI | R160 |
| BRAISED LAMB SHANKS SERVED WITH BUTTERNUT PUREE, VEG & RED WINE JUS | R235 |
| LINE FISH SERVED WITH PEA PUREE, VEG & BEURRE BLANC SAUCE | R185 |
| VEGETARIAN OPTION PLEASE ASK YOUR WAITRON FOR ASSISTANCE | |

Dessert

| | |
|---|------------|
| DESSERT OF THE DAY SEASONAL - PLEASE ASK YOUR WAITRON | |
| JHG CHEESEBOARD LOCAL CHEESES, OLIVES, PRESERVES & BISCUITS | R95 |

“GOOD FOOD TAKES TIME TO PREPARE - PLEASE GIVE US 20 MINUTES
PREPARATION TIME”

ALLERGENS: PLEASE NOTE THAT WE USE A VARIETY OF NUTS, SEEDS, DAIRY & GLUTEN
IN OUR KITCHEN, & THAT WE HAVE PECAN NUT TREES ON THE PROPERTY. PLEASE
NOTIFY YOUR WAITER OF ANY ALLERGIES.