



Dinner Menu

Starter

- RICOTTA & BASIL RAVIOLO** R90
WITH VEGETABLE BROTH & BASIL OIL
- MILD / SPICY CHICKEN LIVERS** R95
WITH CIABATTA TOAST
- COCONUT PANKO PRAWNS** R105
SERVED WITH CUCUMBER SALAD & MUSTARD YOGHURT SAUCE
- SOUP DE JOUR** R85
SERVED WITH FRESHLY BAKED BREAD

Mains

- LINE FISH** R195
SERVED WITH POTATO PUREE, FENNEL, BABY CARROTS & SALSA VERDE
- SLOW-ROASTED CRISPY PORK BELLY** R205
SERVED WITH CAULIFLOWER PUREE, BABY CORN & VERMOUTH JUS
- FILET MIGNON PASTA** R165
WITH GOAT'S CHEESE, MUSHROOM & CARAMELIZED ONIONS
- CREAMY ROASTED CHICKEN BREAST** R155
SERVED WITH MUSHROOM & SPINACH RISOTTO
- VEGETARIAN OPTION**
PLEASE ASK YOUR WAITRON FOR ASSISTANCE

Dessert

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

“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.