



Dinner Menu

Starter

- SPRINGBUCK CARPACCIO** **R125**
SERVED WITH WILD ROCKET, ROASTED PECAN NUTS, BALSAMIC
REDUCTION & PARMESAN SHAVINGS
- CHICKEN CROQUETTES** **R80**
SERVED WITH A SMALL CAESAR SALAD & DRESSING
- ROASTED SWEET POTATO ROUNDS** **R90**
WITH HUMMUS, PESTO & GOAT'S CHEESE
- SOUP DE JOUR** **R85**
SERVED WITH FRESHLY BAKED BREAD

Mains

- ROASTED CHICKEN BREAST** **R155**
SERVED WITH CARROT PUREE, CAULIFLOWER, BROWN MUSHROOMS & KALE
- MEDITERRANEAN BAKED HAKE** **R185**
SERVED WITH LEMON GARLIC RICE
- SLOW-ROASTED BEEF SHORT RIBS** **R210**
SERVED WITH MAPLE BUTTERNUT MASH & VEG
- 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.