

Menu

Starters

SALMON SUSHI STACK	R110
SALMON, SUSHI RICE & AVO WITH SOY SAUCE ON THE SIDE <i>PAIRS NICELY WITH A GLASS OF CHENIN BLANC R50</i>	
CHICKEN CROQUETTES	R85
SERVED WITH SMALL SALAD & DRESSING <i>PAIRS NICELY WITH A GLASS OF CHARDONNAY R50</i>	
TERIYAKI STEAK SUSHI STACK	R110
SERVED WITH SUSHI RICE, AVO & BALSAMIC REDUCTION <i>PAIRS NICELY WITH A GLASS OF PINOTAGE R65</i>	
ESCARGOT	R95
WITH GARLIC HERB BUTTER SERVED WITH TOASTED FRENCH LOAF <i>PAIRS NICELY WITH A GLASS OF PINOT NOIR R40</i>	
SOUP DE JOUR	R85
SERVED WITH FRESHLY BAKED BREAD	
GRILLED HALLOUMI SALAD	R135
<i>PAIRS NICELY WITH A GLASS OF SAUVIGNON BLANC R40</i>	

Mains

LINE FISH	R185
SERVED WITH PEA PUREE, VEG & BEURRE BLANC SAUCE	
BEEF FILLET 250G	R255
SERVED WITH POTATO PUREE, VEG, GARLIC BUTTER & SAUCE	
ROASTED CHICKEN BREAST	R155
SERVED WITH RICE, BLISTERED BABY MARROWS & HERBY GREEN SAUCE	
LAMB KOFTAS	R110
SERVED WITH VEG, POTATO WEDGES AND MINT YOGURT	
MUSHROOM WELLINGTON	R165
SERVED WITH POTATO PUREE, VEG AND JUS	
CHICKEN QUINOA BOWL	R125
LEMON & DILL SALMON PASTA	R130
WITH CREAMY SAUCE	
FILET MIGNON TAGLIATELLE	R155
BEEF FILLET, MUSHROOMS & CARAMELIZED ONION	
JHG CHARCUTERIE BOARD	R195
SELECTED COLD MEATS, CHEESES, OLIVES, GHERKINS, PRESERVES & CRACKERS	

Dessert

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