

# MENU

## – ALL-DAY DINING –

Double baked butternut soufflé, tomato relish	55
Hand-cut chips, aged parmesan	60
Rice paper wrap, fresh crisp vegetables	60
Garden vegetables, hummus	65
Snoek pâté, crostini	65
Vegetable and chicken 'cigar' spring rolls, homemade sweet and sour sauce	70
Pea and mushroom risotto, aged parmesan	90/155
Wrap with side salad and hand-cut chips:	
• mozzarella, marinated tomato and basil	95
• coronation chicken	100
• bacon, brie, roasted peppers	145
Summer tomato salad, goats' milk cheese, baked ciabatta	100
Gourmet Caesar salad, poached egg, chicken	110
Old-fashioned chicken pie, garlic-tossed summer vegetables	150
Peri-peri prawns, freshly baked bread	180
Grilled sirloin, parmesan polenta, tomatoes and Madagascan pepper sauce	195

## - SOMETHING SWEET -

Bowl of berries	85
Trio of homemade ice cream or sorbet	85

*Prices and product availability are subject to change without notice. E&OE. All specials and promotions are limited to stock on hand. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA and DAIRY. Should you have any allergens please speak to the manager who can advise on all ingredients used. Please also be aware that fish dishes may contain small bones and olives may contain stones.*

