



Please alert us to any food allergies.

An optional 1% may be added for Umthombo Children's charity, please enquire with your server.

Please enquire about our produce, note these are subject to change/substitutions.

10% gratuity may be added for tables of 8 or more.

R20 will be charged for split main.

Corkage R45

# APPETIZERS

## FEATURE MENU

CREAMY SHELLFISH ORZO 78

Baby lango tails, Parmesan tuiles, sautéed jumbo scallop

WILD MUSHROOM PAIN PERDU 60

Slow-cooked egg, Parmesan & cucumber

CAJUN PORK & TIGER PRAWN TAIL 68

Sweet potato, chorizo, corn bread croutons

SMOKED OSTRICH FILLET 68

Milk stout & pecan nut toast, home-made piccalilli, mustard seeds

SALMON TARTARE 68

'Russian salad' of carrots, peas, beans, home-made mayonnaise & potato crisps

ROASTED QUAIL BREAST 72

Quail ravioli, maple butternut puree, wild mushroom jus & pumpkin seeds

## BISTRO MENU

HOMEMADE ROASTED BUTTERNUT SQUASH RAVIOLI 56

Madeira cream demi, wild mushrooms, candied pecans, Parmigiano

CRISPY FRIED CALAMARI 59

Two dipping sauces – Vietnamese & roasted jalapeño aioli

CLASSIC CAESAR SALAD 56

Cos leaves, roasted garlic croutons, Kalamata olives, anchovies & shaved Parmigiano

GORGONZOLA, PEAR AND CANDIED PECAN NUT SALAD 58

Mixed field greens, lemon vinaigrette

TODAY'S SOUP SQ.

# MAINS

## FEATURE MENU

### GRILLED NORWEGIAN SALMON 140

Mild curry & coconut udon noodles, stir-fried vegetables & baby prawn tails

### SLOW-ROASTED PORK BELLY & MILK BRAISED PORK SHANK 130

Braised cabbage, baby potatoes, root vegetables & mustard seeds

### FILLET OF BEEF 140

Potato gratin, oxtail croquette, creamy Boursin cabbage & smoked marrow jus

### GRILLED CHICKEN BREAST 115

Sticky soy, chicken & leek pancakes, cashew butter, shiitake glaze

### ROASTED TOMATO & FOUR CHEESE BREAD PUDDING 95

Basil granola, zucchini fritters, pinenut butter & sweetcorn

### BACON WRAPPED RABBIT LOIN 145

Braised rabbit rilette, apple & Gorgonzola pearl barley, toasted walnuts & lime pickle

## BISTRO MENU

### CRISPY ROASTED FREE-RANGE DUCK 130

Gingered sweet potato & butternut mash, cinnamon-orange demi, grilled vegetables

### SPICY PRAWN FETTUCCHINE 120

Handmade fettuccine, roast cherry tomatoes, spicy prawn & lemongrass oil, citrus gremolata

### FRESH LINE FISH OF THE DAY 120

Ask your server about today's presentation

### BRAISED LAMB SHANK 145

Roasted garlic mash, sautéed swiss chard, wild mushroom, carrot & onion lamb demi

### CHAR-GRILLED FREE RANGE SIRLOIN 130

Pommes frites, grilled zucchini, brandy-green peppercorn sauce

### GRILLED QUEEN PRAWNS 160

Basmati rice, Thai red curry coconut broth, lemon dressed greens