

Function Menu 1

Starters

Soup of the Day Delicious home –made farm style soup. Ask your waitron for details.

Chef's Vegetarian Salad (V) Freshly picked garden greens tossed with the chef's choice of vegetables and a tasty dressing.

Venison Carpaccio Shavings of venison carpaccio topped with button mushrooms and a goat's feta salad, finished with a pistachio dressing.

Duck and Black Cherry Spring roll A blend of duck and black cherries wrapped in spring roll pastry crispy fried served with bean sprout and water melon salad.

Smoked Salmon Terrine Freshly smoked salmon terrine with fresh lime, and a light garden vegetable salad drizzled with Remoulade dressing.

Mozzarella and Brinjal Salad (V) Mozzarella cheese and tomato fondant wrapped in roasted brinjals, presented with an aragula salad and herb oil dressing.

Asian Marinated Calamari Steak Calamari steak marinated in lime, chilli, ginger, garlic and coriander served on a salad of Asian Greens and drizzled with char-siu dressing.

Mains

Eric's Prawns Whole Prawns simmered in our version of sauce Naçionale, rounded off with a dash of Parmigiano.

Ostrich Fillet Prime cut ostrich fillet medallions grilled to medium–rare served with sweet-corn polenta chips and ratatouille and ostrich jus.

Catch of the Day A specially prepared catch of the day. Ask your waitron for details.

Fillet of Scottish Salmon A fillet of fresh Scottish salmon grilled to medium rare. Served with fluffy mashed potatoes and topped with a herbed caper salsa.

African Beef Fillet 250 grams of beef fillet chargrilled and served with a vegetable casserole and roasted potatoes and drizzled with a sun-dried tomato demi-glaze.

Roast Duck Oven roast duck breast and leg infused in a citrus marmalade sauce, served with baby spinach, braised red cabbage and potato croquettes.

Venison Pastry of the Day Venison Casserole slow braised in merlot, rosemary and thyme covered with flaky puff pastry, served with garden vegetables and basil pesto mash potatoes.

Pad Thai (V) A stir fry of vegetables, glass noodles, egg, tofu and crushed peanuts. Our take on a classic Thai dish.

Desserts

Chocolate Torte A rich dark chocolate torte, resting on a crushed pecan nut base and finished with forest berry compote.

Ice Cream & Sorbet A selection of traditional ice creams or sorbets served with a chocolate sauce or berry coulis. Three scoops per serving.

Traditional Crème Brûlée A classic vanilla cream pudding topped with a crispy caramel crust.

Amarula Tiramisu A classic Italian dessert incorporated with a African Amarula liquor and fingers biscuits. Served with fresh a raspberry coulis.