

Starters

COLD OAK SMOKED TROUT

baby gem lettuce, salsa verde with preserved lemon, horseradish & dill cream

VIETNAMESE VEGETABLE SPRING ROLLS

sweet chili dipping sauce

BEEF OR BEETROOT CARPACCIO

charred baby onions, pickled cucumber & fermented mustard seed vinaigrette

OLIVE GNOCCHI

sundried tomato pesto & gruyère shavings

TASTING OF GROOTBOS CHARCUTERIE

olive tapenade, caper berries, kleinriver danbo cheese & fresh baked bread

ROAST TOMATO & BUTTERNUT SOUP

crispy toasted ciabata

Salads

CAESAR SALAD

with pork belly bacon

GROOTBOS GARDEN SALAD

with quinoa and/or grilled chicken

PAN FRIED PRAWNS

romano tomato, basil, mozzarella, avocado mousse and toasted pine nuts

BABY SPINACH, RED CABBAGE AND RADISH

with toasted peanut oil dressing

Sides

CRISPY POTATO WEDGES WITH TRUFFLE MAYO

HONEY & CONFETTI BUSH BABY CARROTS

CRISP AUBERGINE WITH OLIVE SALSA

CRISPY CALAMARI WITH NORI & PONZU AIOLI

Mains

BARBEQUE BEEF OR CRISPY CALAMARI BURGER

tomato & onion relish, curried aioli and shoe string fries

ROAST CAPSICUM & ARTICHOKE RISOTTO

with arugula & pumpkin seed pesto

MUSHROOM CARBONARA

homemade linguini, guanciale, sous vide egg & parmesan

MARINATED AUBERGINE TOASTED SANDWICH

brie, sunflower seed pesto & cucumber salad

FISH & PRAWN CURRY

steamed basmati rice, roti and raita

CHEF'S SPECIAL OF THE DAY

VEGETARIAN PASTA OF THE DAY

Desserts

FRUIT COMPILATION & SORBET

CHOCOLATE & HAZEL SLICE

amarula crème & cherry ice cream

BAKED VANILLA CHEESECAKE

hanepoort granita, berry fromage & drunken grapes

THIS, THAT or THE OTHER BRÛLÉE

choose one of the following:

- pistachio & ginger
- turkish rose
- classic vanilla

EISBECHER

vanilla, chocolate or mint ice cream

GROOTBOS FYNBOS HONEY ICE CREAM

SELECTION OF OUR HOMEMADE ICE CREAM