

A la carte Menu in Flavours Restaurant

SERVED FROM 18H00

STARTERS

SALDANHA BAY BLACK MUSSELS R98
Coconut cream, crispy bacon, spring onion, grated apple & toasted ciabatta

OVEN BAKED CAMEMBERT 🌿 R94
Sweet chilli sauce & crispy basil

CRISPY PRAWNS (3) R110
Spring onion & miso mayo

TEMPURA CAULIFLOWER 🌿 R84
Honey & ginger sriracha

SALADS

BABY SPINACH & HAZELNUT SALAD 🌿 Starter **R95**
Baby spinach, toasted hazelnuts, spiced butternut, baby corn, mixed seeds, red onion slivers, lemon & herb vinaigrette Mains **R125**

PRAWN SALAD Starter **R110**
Cherry tomatoes, queen prawns, toasted cashews, feta, red onion slivers, dried cranberries & balsamic vinaigrette Mains **R145**

FARM STYLE GARDEN SALAD 🌿 Starter **R105**
Locally sourced salad leaves, beetroot cubes, julienne cucumber, sourdough croutons, saffron pear segments, avocado, blue cheese, pecans & balsamic vinaigrette Mains **R125**

MAINS

CHIMICHURRI LAMB SHANK R265
Lamb shank rubbed with chimichurri, slow roasted baby onion, whipped potatoes & baby rainbow carrots

LINE FISH DUO R255
Line fish & two prawns, candied baby corn, pea risotto & blackened red pepper sauce

CHICKEN BREAST R195
Stuffed chicken breast with baby spinach & mature cheddar, balinese curry sauce, potato gnocchi & petit salad

BEEF FILLET R275
Parmesan gratinated potatoes, fine green beans, Merlot reduction spiced shimeji mushrooms & crispy kale

OSTRICH FAN FILLET R255
Port reduction, broccolini with almond flakes, gorgonzola black mushrooms & spaetzle

SPRINGBOK LOIN R275
Blueberry & green pepper corn sauce, saffron pear half, sauteed mange tout & potato gnocchi

HONEY-GLAZED PORK BELLY R215
Whipped potato, prune reduction, sauteed baby onions & tender stem broccoli with almond butter

GRILLED TOFU 🌿 R165
Candied baby carrots, basmati rice & blackened red pepper sauce

PAN-FRIED POTATO GNOCCHI 🌿 R170
Blue cheese cream, sautéed baby spinach, shimeji mushrooms & crispy basil

DESSERTS

STICKY TOFFEE PUDDING R89
Cappuccino Anglaise & toasted pecans

PASSIONFRUIT CHEESECAKE R94
Shortbread crust, toasted coconuts & passionfruit curd

PAVLOVA R89
Seasonal berries, roasted pistachios & chantilly cream

COFFEE CRÈME BRULÉ R84
Vanilla fudge & honeycomb shards

DOUBLE CHOC BROWNIE R89
Chocolate ganache brownie with vanilla ice cream & chocolate cigars

CHEESEBOARD

A selection of artisanal local cheese with home-made pineapple chutney, nuts, salted crackers & seasonal fruits

Small - 4 cheeses R144
Large - 7 cheeses R210