THE Devon Valley HOTEL 80 Years

A la carte Menu in Flavours Restaurant

SERVED FROM 18H00

STARTERS

PHYLLO CUP SPANAKOPITA (V) R84
Spinach & feta filling, set on blackened red pimento sauce

CAESAR SALAD R104
Greens, parmesan shavings, sourdough croutons, anchovies, boiled egg & crispy bacon, drizzled with creamy garlic dressing

CRISPY TEMPURA PRAWNS (3) R115
Soy dipping sauce & kale chips

SHIMEJI MUSHROOM ARANCINI (V) R89
Truffle mayonnaise

ROASTED TOMATO SOUP (V) R79
Cream, pesto drizzle & toasted sourdough

SEARED OSTRICH FAN FILLET R134
Rubbed in chimichurri, petit herb salad & raspberry vinaigrette

CAPRESE SALAD R110
Tomato, buffalo mozzarella, basil, balsamic & olive oil drizzle

MAINS

BUTTER CHICKEN CURRY R210
Basmati rice, fresh coriander & petit salad

DEEP SEA KINGKLIP R290
Prawn triangles, fine green beans, beurre blanc & parsley lemon basmati rice

CARDAMON LAMB SHANK R289
Lamb shanks cooked in red wine jus & cardamon, baby onions & black mushrooms, whipped potatoes, baby rainbow carrots

CRISPY PORK BELLY R235
Carrot purée, broccolini with toasted almond flakes, merlot jus, potato gnocchi

RUMP STEAK R275
Tempura onion rings, pinotage jus, prosciutto slivers, fondant potatoes & baby rainbow carrots

BEEF FILLET MIGNON R295
Wrapped in streaky bacon, green pepper corn sauce, fondant potatoes & tender stem broccoli

SIRLOIN STEAK R255
Sliced black mushroom, café de Paris butter, rustic cut chips & petit salad

SPRINGBOK LOIN R295
Mango & green pepper corn sauce, spaetzle & mange tout

OSTRICH FAN FILLET R285
Apricot & mustard sauce, potato gnocchi & broccolini

POTATO GNOCCHI (V) R195
Shimeji mushrooms, spinach & parmesan cream, crunchy basil

SPRING GREEN RISOTTO (V) R195
Peas, kale, broccolini, mange tout with pecorino shavings & truffle oil drizzle

DESSERTS

MERINGUE NEST R103
Fresh berries, summer berries frozen yoghurt & cream

BAKED WHITE CHOCOLATE CHEESECAKE R94
Blueberry compote & pineapple flower

BANOFFIE PIE R117
Caramel, bananas, cream, toasted almonds & merkava espresso

HAZELNUT CRÈME BRÛLÉE R94
Millionaire shortbread & raspberry compote

CHOCOLATE MOUSSE TRIO R121
Dark, milk & white chocolate mousse, toasted hazelnuts, peppermint anglaise & Nachtmusik liqueur

FROZEN YOGHURT R91
English toffee, summer berries & lemon poppy, chocolate cigar & almond biscuit

SUMMER FRUIT PLATTER (VEGAN) R85
Assortment of mixed summer fruit & berries

CHEESEBOARD
Artisanal local cheese with home-made pineapple chutney, nuts, salted crackers & seasonal fruits

Small - 4 cheeses R154
Large - 7 cheeses R225