

Starters

- Basil Port Livers** **R 65**
Chicken livers pan fried with butter, onions, mixed peppercorns & garlic. Touch of tomato, port and fresh cream & flavoured with basil.
- Angel Snails** **R 95**
Snails wrapped in bacon, pan fried with red onions, black pepper & butter then steamed in chardonnay, bound with cream & flavoured with fresh oregano.
- Mussels Provencal** **R 75**
Fresh black shell mussels in a light French style sauce comprising of celery, carrots, onions, garlic and fresh herbs, doused with white wine & bound with whole peeled Italian Tomato.
- Springbok & Rocket Carpaccio** **R 95**
Thin slices of smoked Springbok topped with fresh rocket dressed with lemon & extra virgin olive oil then sprinkled with a local parmesan cheese.
- Smoked Salmon Pastry** **R 80**
Delicious smoked salmon and button mushrooms poached with chardonnay, fresh thyme and bound with cream. Wrapped in phyllo pastry, baked until golden
- Pea & Bacon Soup** **R 65**
Petit pois sweet green peas cooked in vegetable stock blended with cream and sprinkled with crispy bacon bits.
- Thai Butternut Soup (Vegan)** **R 65**
Delicious sweet butternut flavoured with aromatic green curried flavours of lemon grass, ginger, chilli and basil sweetened with coconut cream.
- Baby Marrow Carpaccio (Vegan/Vegetarian)** **R 60**
Thin slices of baby marrow dressed with lemon, olive oil, coriander & a touch of chilli, dusted with Parmesan & feta cheese then baked.
- Huckleberry Haloumi (V)** **R 85**
Thick cut of Cypriot cheese grilled served with fresh strawberries macerated in sugar with lemon and fresh mint.

Veg of the day and potato croquettes **R 40**

(For a light meal option feel free to order starters with an extra veg and croquette portion)

Mains

Santorini Chicken

R 155

Tender chicken breast dusted with flour, pan fried in butter & served in a white wine, lemon, oregano, fresh cream sauce then dusted with feta cheese & sliced almonds. Served with croquettes & seasonal vegetables.

Don Giovanni Pastry

R 185

Tender strips of beef steak pan fried in butter with garlic, black pepper, mushrooms & basil bound with cream & cheese wrapped with phyllo and baked until golden.

Honey Mustard Warthog

R 185

Sliced warthog fillet pan fried in butter with red onions flamed in brandy sweetened with honey and whole grain Dijon mustard then bound with cream.

KWV Fillet

R 265

Tender Beef fillet grilled to your preference, served in a brandy, whole grain Dijon mustard, garlic, bay leaf & green peppercorn cream sauce.

New Orleans Ostrich Steak

R265

Tender Ostrich Fan Steak, prepared to your preference flambéed at the table in Jack Daniels and topped with a green peppercorn, lemon grass, ginger and coconut cream sauce.

Hake Maitre De Hotel

R 155

Fresh fillet of hake fish prepared very simply in the oven with red onion and tomato, basted in butter & its own jus, then served with Served with basmati rice and seasonal veg.

Seafood Pasta

R 185

Gluten free option

+R 30

Combination of prawns, mussels and calamari rings & heads pan fried with butter, garlic and black pepper. Doused with white wine and bound with cream and flavoured with a squeeze of lemon and a pinch of thyme. Tossed through with spaghetti.

Thai Vegetable Curry (Vegan)

R 140

Fresh vegetables with ginger, lemon grass, chilli, garlic & green curry paste & bound with coconut cream & served with rice noodles dusted with black sesame seeds.

Oven Baked Prawns

R 295

Seven large king prawns doused with white wine, garlic, lemon, fresh thyme, olive oil & butter. Oven baked & served in its own jus. Served with basmati rice and seasonal veg.

Nonna's Spaghetti Bolognese

R 135

Beef mince, celery, carrots, onions & garlic slowly braised doused with red wine, bound with whole peeled Italian tomato & left to simmer for a few hours tossed through with spaghetti and dusted with parmesan.

Desserts

- Halva Pancake** **R 75**
A delicious Greek halva, white chocolate, honey, almonds & vanilla pod ice cream fantasy wrapped in a pancake.
- Hazelnut Crème Brule** **R 60**
Delicious rich hazelnut custard, topped with torch flamed sugar crust.
- Trio of chocolate Terrine** **R 75**
Individual layers of dark, milk and white chocolate creating a heavenly slice of our in house frozen dessert.
- Specialty Vegan or Diabetic Ice Cream** **R 70**
Please inquire from your waiter what flavours are available.
- Danish Vanilla** **R 60**
Vanilla ice-cream served with our hot homemade condensed milk chocolate sauce.

Kids Menu

- Ninja Turtle soup** **R 45**
Sweet green peas cooked in vegetable stock blended with cream and sprinkled with crispy bacon bits.
- Marinas Chicken Strips** **R 60**
Tender strips of chicken breasts crumbed & fried served with croquettes and veggies
- Spidermans Spaghetti Bolognaise** **R 65**
Beef mince made traditionally with Italian tomato & left to simmer for a few hours. Served with spaghetti.
- Tinkerbelle's Spaghetti** **R 50**
Whole peeled Italian tomato sauce cooked for hours on the stove & tossed through with spaghetti dusted with parmesan.