

## Summer Specials

### Starters

#### **Parisian Kidneys**

**R60**

Lamb kidneys pan-fried in duck fat flamed in port and bound with cream served in a phyllo basket and dusted with parmesan cheese.

#### **Cape Fusion Carpaccio**

**R75**

Thin slices of smoked salmon lightly dressed with fresh strawberries, lemon, laced with honey and dusted with almonds.

#### **Crocodile Tango**

**R68**

Tender cubes of crocodile tail prepared in an aromatic cream curry sauce

#### **Aztec mushrooms – (V) – House Speciality**

**R74**

Button mushrooms pan-fried in farm style butter along with cloves, cinnamon bark and a hint of chill. Then doused in tequila, sweetened with dark chocolate and bound with cream. Served inter-layered with phyllo pastry discs.

### Mains

#### **Fettucine Putanesca**

**R110**

Fettucine topped with a rosemary, Italian whole peeled tomatoes, touch of chilli and black olive, caper sauce.

#### **Filletto San Antonio**

**R240**

Fillet grilled to your preference, flamed in KWV five year old brandy and served in a wholegrain mustard, onion and green Madagascan peppercorn cream sauce.

#### **Duck triple sec**

**R190**

Tender duck breast grilled medium rare to medium, served in a delicious sweet orange, triple sec and fresh thyme reduction.

### Desserts

#### **Drinking Desserts**

**R 45**

Don Pedro or Irish Coffee (Whiskey)

#### **Robinson Crusoe**

**R60**

Frozen white chocolate custard slice topped with a Passion fruit mint sauce and strawberries

## Starters/Light Meals

### **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)**

**R85**

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, touch of tomatoe, mushrooms j& basil bound with cream & cheese wrapped with phyllo and baked until golden.

### **Honey Mustard Pork**

**R 185**

Sliced pork 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 Caprice**

**R175**

Hake grilled to perfection, topped with a white wine, shrimp and mushroom cream sauce, 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 Bolognaise**

**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.