

Sunday Lunch Menu

STARTERS

- Chef's soup of the Day** R 38
A choice of two soups, prepared fresh daily.
- Chef's Vegetarian Salad (V)** R 43
Fresh garden greens topped with the chef's choice of tasty bits, finished with a reduced balsamic dressing.
- Sprinbok Carpaccio** R 48
Thin shavings of springbok accompanied by a beetroot and parmesan pesto.
- Calamari** R 46
Falklands calamari flashed fried and tossed in an oriental black bean and spring onion sauce.
- Deviled Lamb Kidney** R 45
Sautéed lamb kidney simmered in a sauce of mustard, cream and brandy, served on a crisp crostini.
- Smoked Salmon** R 52
Lightly smoked Scottish salmon topped with summer greens and finished with a saffron, caviar and caper dressing.

MAINS

- Potato Tart (V)** R 87
Potato, spring onion and sweetcorn topped with a warm tomato compote and finished with crisp greens.
- Fresh Fish of the Day** R 120
Fresh line fish, grilled and served with seasonal vegetables, accompanied by the chef's sauce of the day.
- Calamari and Prawns** R 105
Falklands calamaritubes and prawns, pan fried and finished in a dill and mustard cream sauce.
- Roast Duck** R 135
Half a free range duck slow roasted and topped off with a caramelized orange glaze.
- Lamb Shank** R 120
Lamb Shank slow braised in Shiraz and redcurrent, accompanied by pomme-puree.
- Chargrilled Fillet** R 130
Prime peppered chargrilled fillet with a horseradish demi-glace.

DESSERTS

- Ice creams & Sorbets** R 39
Ask your waitron for today's selection of fresh ice creams or sorbets.
- Chocolate Torte** R 50
A silky smooth dark chocolate torte resting on a crushed nut base and topped off with a raspberry compote.
- Traditional Crème Brûlée** R 45
A vanilla burnt cream pudding topped with a crisp caramel crust.
- Mixed Berry Tartlet** R 47
Short crust pastry case filled with a forest berry compote, finished with homemade rum and raisin ice cream.
- Cake of the day** R 46
An indulgent dessert special of the day.

Please note that a 10% discretionary service charge will be added to parties of 8 or more. We regret that no cheques will be accepted.