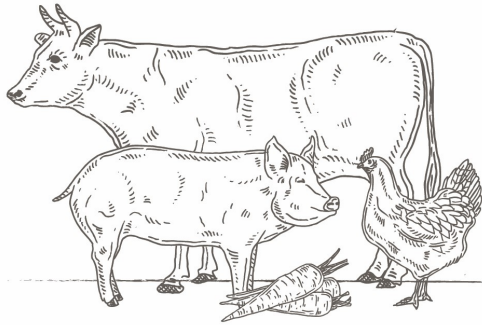


HOTEL RESTAURANT DINNER MENU

Our food philosophy



Enjoy food lovingly prepared by our chefs.

Our farm-inspired menu changes with the seasons. Our greens and fresh veggies are grown without artificial fertilisers, pesticides or chemicals. Freshly picked from our food gardens and sourced from nearby farms.

Our meat comes from pasture-reared animals, raised by Farmer Angus without the use of antibiotics or hormones. The cattle are grass-fed and pigs enjoy organic food waste from our kitchens. He also supplies us with eggs, laid by hens that roam freely in our outdoor fields.

STARTERS

Soup of the Day (V) <i>Fresh and seasonal, ciabatta crisps</i>	60
Warm root vegetable salad (VG) (GF) <i>Toasted quinoa, lentils and roasted almonds</i>	60
Grilled aubergine rolls (V) <i>Goats cheese panna cotta, red pepper, nasturtium pesto</i>	70
Farmer Angus chicken livers (GF) <i>Peri-peri kale crisps</i>	65
Farmer Angus bobotie beef tartar (GF) <i>Cured quail egg yolk, bruschetta</i>	70
Tempura battered avocado (VG) <i>Bulgar wheat, chargrilled sweet corn salad</i>	50

(V) Vegetarian | (VG) Vegan | (GF) Gluten free

MAIN DISHES

Aubergine, garden peas and coconut curry (VG)	110
<i>Cauliflower rice, tomato chili jam, toasted garlic roti and sambals</i>	
Wild mushroom pearl barley risotto (V)	115
<i>Truffle-scented parmesan crisps, traditional condiments (Vegan option on request)</i>	
Farmer Angus glazed pork neck (GF)	150
<i>Potato fondant, chili fermented cabbage, pop crackling, apple cider jus</i>	
Slow cooked oxtail (GF)	165
<i>Baby roots, truffle scented samp, red wine jus</i>	
Chakalaka slow braised Karoo lamb shank	205
<i>Mashed potato, onion rings</i>	
Textures of line fish	145
<i>Herb sous vide, smoked, panko fried with cauliflower puree, seafood tuile</i>	
Franschhoek trout	185
<i>Roast fennel shavings, beurre blanc, pickled radish, sea crackling, squid ink pasta</i>	
Farmer Angus Cape Malay chicken curry (GF)	140
<i>Brown rice, fruit chutney, poppadum's sambals</i>	

FARMER ANGUS GRILL

Grass Fed Cut of the Day	
<i>Beef (Chef's recommended temperature: medium rare to medium)</i>	165
<i>Chicken</i>	85
<i>Pork</i>	120
<i>Farmer Angus Braise of the Day</i>	125

SIDE ORDERS

VEGETABLES

<i>Roasted root vegetables</i>	30
<i>Chili fermented cabbage</i>	25
<i>Cauliflower rice</i>	25
<i>Sautéed green vegetables</i>	30

STARCH

<i>Buttery mashed potato</i>	25
<i>Parmesan straw fries</i>	35
<i>Hand cut fries</i>	25
<i>Sweet potato wedges</i>	25
<i>Truffle-scented samp</i>	25
<i>Basmati rice</i>	25
<i>Butternut gnocchi</i>	40

SAUCES

<i>Red wine jus</i>	35
<i>Green peppercorn sauce</i>	30
<i>Mushroom sauce</i>	30

DESSERTS

White chocolate, seasonal berries & bread pudding <i>Vanilla pod ice-cream</i>	55
Warm apple crumble, seasonal berry bread pudding (GF) <i>Caramelized apple and thyme ice-cream (Vegan option on request)</i>	50
Seasonal panna cotta (GF) <i>Smoked biscotti</i>	55
Chocolate tart <i>Toasted hazelnut, grapefruit jelly</i>	55
Local cheese platter <i>Preserves, onion marmalade, homemade breads</i>	95
Truffle chocolate fondant <i>Roasted banana ice-cream. (Please allow 20 minutes cooking time)</i>	55
Deconstructed peppermint crisp (GF) <i>Salted caramel popcorn, coconut crumble</i>	55

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