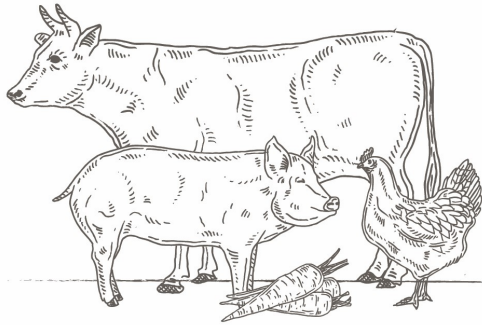




HOTEL RESTAURANT DINNER MENU

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) (VG – R 55) <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
Ostrich tartar (GF) <i>Poached quail egg, avocado puree, pickled onion and, bruschetta</i>	80
Tempura battered avocado (VG) <i>Bulgar wheat, chargrilled sweet corn salad</i>	50
Tofu and spinach phyllo basket (VG) <i>Ratatouille vegetables</i>	65
Summer beets (VG) <i>Crispy kale, toasted walnuts and hummus</i>	65
Whole roasted baby aubergine (V) <i>Stuffed with goat's cheese mousse, pickled radish and rocket</i>	65
Baby green vegetables (VG) <i>Mixed lettuce leaves and citrus dressing</i>	55

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

MAIN DISHES

Aubergine, garden peas and coconut curry (VG) <i>Cauliflower rice, tomato chili jam, toasted garlic roti and sambals</i>	110
Cauliflower, garden peas, potato and coconut curry (VG) <i>Basmati rice, tomato chili jam, garlic roti and sambals</i>	90
Baby marrow linguini (VG) <i>Sundried tomato pesto Kalamata olives and white wine sauce</i>	80
Roast butternut (VG) <i>Berry quinoa, roasted cashews and salsa verde</i>	85
Herbed potato and cabbage hash brown (V) <i>Farmer Angus poached egg, red pepper romesco and seasonal baby roots</i>	80
Vegetable biryani (VG) <i>Jeera pea dhal, coconut chutney and pineapple salsa</i>	90
Wild mushroom pearl barley risotto (V) <i>Truffle-scented, parmesan crisps, traditional condiments (Vegan option on request)</i>	115
Farmer Angus glazed pork neck (GF) <i>Potato fondant, chili fermented cabbage, pop crackling, apple cider jus</i>	150
Chargrilled Ostrich <i>Panko maize, sweet potato puree, green vegetables and peppercorn sauce</i>	165
Pan seared sea bass <i>Sundried tomato pesto, baby marrow linguini, Kalamata olives and seafood tuile</i>	150
Herb crusted Karoo lamb rack (GF) <i>Roasted butternut, cranberry quinoa, chargrilled cauliflower and salsa Verde</i>	210
Franschhoek trout <i>Roast fennel shavings, beurre blanc, pickled radish, sea crackling, squid ink pasta</i>	185
Farmer Angus Cape Malay chicken curry (GF) <i>Brown rice, fruit chutney, poppadum's sambals</i>	140

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>	35

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 Vanilla pod ice-cream	55
Warm apple crumble (GF) Caramelized apple and thyme ice-cream	50
Seasonal panna cotta (GF) Smoked biscotti	55
Chocolate tart Toasted hazelnut, grapefruit jelly	55
Local cheese platter Preserves, onion marmalade, homemade breads	95
Truffle chocolate fondant Roasted banana ice-cream (<i>Please allow 20 minutes cooking time</i>)	55
Deconstructed peppermint crisp (GF) Salted caramel popcorn, coconut crumble	55
Carrot Cake (V) <i>Toasted coconut shavings and vanilla icing</i>	45
Warm apple crumble <i>Apple and thyme vegan ice cream</i>	55
Coconut panna cotta <i>Berry compote and seasonal fruit</i>	65
Apple and thyme vegan ice cream	52

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