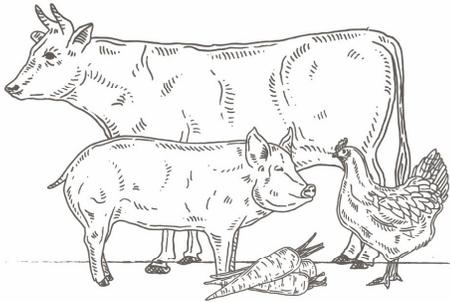




HOTEL RESTAURANT DINNER MENU

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

Winter soup of the day (GF) <i>Hearty and healthy, served with crostini and vegetable crisps</i>	40
Farmer Angus chicken livers (GF) <i>Pickled red onion, onion marmalade, chicken crackling and chilli oil</i>	45
Duo of mushroom (VG) (GF) <i>Sundried tomato pesto and quinoa chips</i>	50
Cape smoor fish cake (VG) (GF) <i>A traditional Cape Malay tomato-based dish with textures of radish and herb aioli</i>	60
Goat cheese panna cotta (V) <i>Macerated tomatoes, olive tapenade, basil pesto and a parmesan crisp</i>	70
Farmer Angus beef bobotie tartare (GF) <i>Pickled onions and cured quail egg</i>	75

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

MAIN DISHES

Cauliflower, garden peas and coconut curry (VG)	115
<i>Basmati rice, tomato chilli jam, toasted garlic roti and sambals</i>	
Green vegetable pasta (VG)	115
<i>Broccolini, baby marrow, green peas, nasturtium pesto and toasted pine nuts</i>	
Farmer Angus Cape Malay chicken curry (GF)	140
<i>Basmati rice, fruit chutney, poppadum and sambals</i>	
Farmer Angus pork cut of the day (GF)	150
<i>Blackened sweetcorn, smoked cauliflower puree, cucumber chilli salad and pop crackling</i>	
Sous vide venison	195
<i>Truffle samp arancini, sautéed zucchini, sweet potato puree, green peas and gooseberry jus</i>	
Abalobi fish of the day (GF)	SQ
<i>Baby marrow linguini, Kalamata olives, sundried tomato pesto and red pepper romesco</i>	
Slow-braised Karoo lamb shank bredie	205
<i>Parsley pap, mélange of vegetables</i>	

FARMER ANGUS GRILL

Grass-fed Cut of the Day	
<i>Beef 200g/300g</i>	165/230
<i>Pork 200g/300g</i>	120/150
<i>Farmer Angus beef braise of the Day 200g/300g</i>	105/135
<i>Free-range chicken leg quarter</i>	90

SIDE ORDERS

<i>Roasted root vegetables</i>	30
<i>Chilli fermented cabbage</i>	25
<i>Cauliflower rice</i>	25
<i>Sautéed green vegetables</i>	30
<i>Farm salad</i>	30
<i>Dulce onion rings</i>	25
<i>Bone marrow mashed potato</i>	30
<i>Crushed new potatoes</i>	25
<i>Parmesan straw fries</i>	35
<i>Hand cut fries, fried in lard</i>	35
<i>Sweet potato wedges</i>	25
<i>Truffle-scented samp arancini</i>	25
<i>Basmati rice</i>	25
<i>Parsley pap</i>	20

Sauces

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