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## HOTEL RESTAURANT DINNER MENU

### STARTERS

<b>Soup of the day</b> <i>Seasonal, ciabatta crisps</i>	55
<b>Farmer Angus smoked bacon and creamed corn chowder</b> <i>Homemade vetkoek</i>	65
<b>Toasted bulgar wheat salad</b> <i>Warm citrus vinaigrette, beetroot, butternut, parsley</i>	55
<b>Farmer Angus Chicken Liver pate</b> <i>Mosbolletjie, candied apricots</i>	60
<b>Hot Smoked Salmon trout</b> <i>Olive oil pressed apple, rocket and nasturtium, celery dressing</i>	75
<b>Peri peri aubergine and chickpea</b> <i>Rich stew, toasted sourdough</i>	60
<b>Farmer Angus Pork croquettes</b> <i>Cherry guava and balsamic, wild garlic aioli</i>	80
<b>Fennel and goats cheese tart</b> <i>Side salad</i>	75
<b>Warm squash salad</b> <i>Honey roasted, spinach, toasted jeera and pumpkin seeds, feta crumble, curry leave dressing</i>	55
<b>Farmer Angus beef tartare</b> <i>Gremolata, farm egg yolk, smoky anchovy butter bread</i>	90

### MAIN DISHES

<b>Cauliflower, pea and potato curry</b> <i>Coconut sauce, garlic pita bread, coconut chutney</i>	110
<b>Truffled butternut risotto</b> <i>Nutmeg, parmesan</i>	105
<b>Farmer Angus Pork Neck</b> <i>Braised, creamy polenta, fennel and cabbage slaw, cider jus</i>	185
<b>Farmer Angus Oxtail</b> <i>Braised, button mushrooms, truffle scented samp, red wine jus</i>	165
<b>Buttermilk lamb and apricot bredie</b> <i>Kluitjies, green beans, baby carrots</i>	165
<b>Linefish of the Day</b> <i>Caponata, tomato broth</i>	175
<b>Smoked snoek bobotie</b> <i>Coriander rice, tomato salsa, tzatziki, poppadum</i>	150

10% service fee will be applicable for parties of 10 and over.

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## FARMER ANGUS GRILLS

Beef Sirloin	130
Beef Rib eye	160
Pork cut of the day	105
Chicken thighs	85

## SIDE ORDERS

Buttery mashed potato	25
Truffle scented samp	25
Posh straw fries	30
Coriander rice	25
Fennel and cabbage slaw	28
Roasted root vegetables	40
Sautéed mushroom	50
Seasonal vegetables	40
Red wine jus	40
Cider jus	45
Pepper sauce	45
Mushroom sauce	45

## DESSERTS

<b>Sago Pudding</b>	
Apricot jam, burnt Farm egg meringue	55
<b>Chocolate Fondant</b>	
Honey comb crème, frozen raspberry sprinkle	60
<i>Please allow 20min cooking time</i>	
<b>Sweet Potato tartin</b>	
Sweet potato and maple, buttery puff pastry, cream cheese	55
<b>Boozy bread and butter</b>	
Vodka and citrus, mint cream	70
<b>Green tea and coconut panna cotta</b>	
Coconut and green tea crumble	55
<b>Farmer Angus egg meringue</b>	
Kumquat ice cream, ginger crumble, orange candy	60
<b>Banoffee pie</b>	
Flambé banana, coconut ice cream	75
<b>Cheeses</b>	
Pickled vegetables, dried fruit, crackers	95
<b>Fresh fruit platter</b>	
Seasonal, amazi ice cream	80
<b>Ice cream and sorbet</b>	
Of the day	60