

STARTER

3 KNYSNA OYSTERS

Fresh from our coastline to your table.

or

SUSHI

Norwegian Salmon California Roll,
Yellowfin Tuna Maki and Norwegian Salmon Roses.

or

GREEK SALAD

Plump calamata olives and creamy Danish feta on fresh garden greens with peppers, onions, carrots and tomatoes.

or

SOUP OF THE DAY

Deliciously prepared every day from the freshest market ingredients.

MAIN COURSE

KARAN BEEF SIRLOIN

Prime aged Karan sirloin grilled and basted with a sweet BBQ sauce. Served with vegetables and fries.

or

CATCH OF THE DAY

Brought in through the Knysna Heads daily.
Grilled and served with rice, vegetables and lemon butter sauce.

or

CALAMARI RINGS

Calamari rings, dusted with flour and spices, deep fried and served with savoury rice and sauce tartare.

or

LENTIL PILAF

A warm Moroccan spiced lentil Pilaf, tossed with roasted butternut, red onion, cranberries and Danish feta cheese.
Served with rocket and tzatziki.

DESSERT

APPLE BAKE

Warm "Golden Delicious" apples, poached with sultanas and cinnamon, make for a remarkable apple infusion; wrapped in phyllo pastry and served with cream.

or

CHOCOLATE BROWNIE

Served with sensational chocolate sauce, Pecan nuts and cream.

or

ICE CREAM AND SAUCE

Rich and creamy ice cream served with chocolate sauce.