

## STARTER

### 4 KNYSNA OYSTERS

Fresh from our coastline to your table.

or

### VENISON CARPACCIO

Thinly sliced fillet of venison, drizzled with olive oil and Balsamic vinegar, Parmesan cheese, mushrooms and rocket.

or

### TUNA CROQUETTES

Six crunchy golden deep-fried tuna croquettes. Made with fresh tuna, potato, capers, anchovies, dill, red onion and whole grain mustard. Served with salty Asian dipping sauce and creamy Wasabi mayonnaise.

or

### CALAMARI

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

## 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

### MUSSELS PARISIENNE

West coast mussels, steamed in a delicious cream-based sauce with bacon, garlic, onion and celery.

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

### CRÈME BRÛLÉE

Served with a berry coulis.

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.

