

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

CHICKPEA AND BEET SALAD

Delectable roasted chickpeas and baby beets, served on a bed of spinach chiffonade and tossed with cherry tomatoes, feta cheese and red onion. The salad is dressed with a light lemon & herb vinaigrette.

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.

