

STARTER

3 KNYSNA OYSTERS

Fresh daily from the estuary to your table.

or

SOUP OF THE DAY

Deliciously prepared every day from the freshest market ingredients.

or

DEEP FRIED CALAMARI

Tender crumbed calamari rings deep fried and served with savoury rice and sauce Tartare.

MAIN COURSE

CHICKEN AND BASIL PESTO PASTA

Succulent chicken prepared in a creamy Basil Pesto sauce and served on a bed of tagliatelle. *(Contains nuts)*

or

CATCH OF THE DAY

Brought in through the Knysna Heads daily. Grilled in olive oil and fresh lemon. Served with savoury rice and lemon butter.

or

WEST COAST MUSSELS

Fresh mussels from Saldhana Bay area in a cream, garlic, onion and white wine sauce.

or

BEEF SIRLOIN

Prime aged Karan sirloin served with bone marrow reduction and fries.

DESSERT

TRIO OF ICE CREAM

Rich and creamy ice cream served with chocolate sauce.

or

MALVA PUDDING

Traditional South African sweet and sticky warmed sponge cake drenched in a toffee fudge sauce.

or

KALUHA CHOCOLATE MOUSSE

Rich chocolate mousse in a homemade, crisp brandy snap basket accompanied by a berry coulis.