



RESTAURANT WEEK MENU

MAINS

WEST COAST MUSSELS

White wine cream and garlic sauce, served with hand cut fries

Chenin Blanc Bush Vine 2021/ Sauvignon Blanc 2021

CHALMAR SIRLOIN

Bèarnaise sauce with roasted green beans and triple fried chips

Merlot 2018/ Cabernet Sauvignon 2019

FRESH PAPPARDELLE ROAST ARTICHOKE

Asparagus chicken boudin blanc and sauce soubise

Cinsault Rosè 2021/ Pinotage 2018

BLACK RICE AND COCONUT RISOTTO

Greens and sweet soy dressing

Chardonnay 2021/ Cabernet Merlot Blend 2019

DESSERT

Guava and apple crumble, condensed milk ice cream

Frank's chocolate terrine with caramel sauce

Vanilla panna cotta, macerated balsamic strawberries

2 Course R245

Including a glass wine