

STARTER

4 KNYSNA OYSTERS

Fresh daily from the estuary to your table.

or

VENISON CARPACCIO

Thinly sliced fillet of venison, drizzled with olive oil and balsamic vinegar, parmesan, mushrooms and rocket.

or

SOUP OF THE DAY

Deliciously prepared every day from the freshest market ingredients.

or

WEST COAST MUSSELS

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

MAIN COURSE

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

DEEP FRIED CALAMARI

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

or

BEEF FILLET

Aged Karan fillet of beef served with a bone marrow reduction and fries.

or

CHICKEN AND BASIL PESTO PASTA

Succulent chicken strips prepared in a creamy basil pesto sauce served on a bed of tagliatelle. *(Contains nuts)*

DESSERT

TRIO OF ICE CREAM

Rich and creamy ice cream served with chocolate sauce.

or

DEEP FRIED CHOCOLATE SPRING ROLLS

If you love chocolate...this is made for you!

or

APPLE BAKE

Warm golden delicious apples, poached with raisins for a remarkable apple infusion, wrapped in a phyllo pastry served with ice cream.