

# Dinner at the Terrace

## • STARTERS •

<b>SOUP OF DAY</b>	<b>R95</b>
Fresh chef's choice soup with ciabatta.	
<b>CAULIFLOWER "POPCORN"</b>	<b>R110</b>
Buttermilk fried cauliflower florets and curried chilli yoghurt raita.	
<b>TEMPURA TIGER PRAWNS</b>	<b>R165</b>
With Indonesian nuoc cham slaw.	
<b>COUNTRY CEASAR SALAD</b>	<b>R130</b>
Cos lettuce, black garlic croutons, caesar dressing, stonehouse bergkaas and crispy capers.	
<b>DRY AGED BEEF CRUDO &amp; MARROW</b>	<b>R140</b>
Sliced seared beef fillet, roast bone marrow with chimichurri salsa & lavash.	
<b>HANEPOOT MARSALA CHICKEN LIVERS</b>	<b>R120</b>
Free range chicken livers, hanepoot cream reduction with herb gremolata.	

## • MAINS •

<b>GRILLED LINEFISH</b>	<b>R295</b>
Smoked snoek croquette, buttered mash potatoes and rooibos beurre blanc.	
<b>WEST COAST MUSSEL &amp; CRISPY SQUID BALTI CURRY</b>	<b>R275</b>
Fragrant masala seafood balti, crispy squid, with steamed basmati and lemon sour cream.	
<b>250G KALAHARI DRY AGED RUMP</b>	<b>R300</b>
Madagascan pepper sauce, hand cut potatoes and leek soubise.	
<b>LAMB NECK BUNNY CHOW</b>	<b>R280</b>
Curried brioche loaf, poppdom and mint salsa.	
<b>SLOW COOKED BEEF FLAT RIB</b>	<b>R275</b>
Braised beef flat rib, charred baby onion, baked potato with garlic cream.	
<b>FREE RANGE CHICKEN BALENTINE</b>	<b>R240</b>
Sweetcorn and onion puree, tarragon baby carrots and buttered mashed potatoes.	
<b>VEGETARIAN GNOCCHI</b>	<b>R200</b>
Smoked napolitana, confit baby marrow and slow cooked sweet potatoes.	

## • DESSERT •

<b>COFFEE PANNA-COTTA</b>	<b>R125</b>
Coffee bean brittle, vanilla ice cream and white chocolate crumb.	
<b>ZESTY LEMON BAR</b>	<b>R125</b>
Cream cheese mousse and candied lemon zest.	
<b>MISSISSIPPI MUD PIE</b>	<b>R125</b>
Chocolate brownie, hazel nut and chocolate mousse and chocolate sauce.	
<b>CHEESE PLATTER FOR TWO</b>	<b>R350</b>
Various local cheeses, cold meats, dips and toasted artisan bread.	