

market

dinner

starters

- **Soup of the day** 80
- **baked camembert**, topped with honey, almonds and thyme-infused berries, served with ciabatta 105
- **crispy pork belly bites**, with asian cabbage + sesame slaw, finished with smoked chilli aioli 95
- **seared beef fillet** on baby potatoes and rocket, finished with creamy grilled mushrooms 115
- **roast butternut** served with a honey + balsamic reduction, rocket and toasted pumpkin seeds 75
- **chilli-rubbed grilled prawns** served on fresh rocket with tomato + coriander salsa 135

salads

- **house-made fishcakes** on rocket, feta, carrot shavings, tomato and olives, topped with roasted garlic aioli 140
- **roast butternut + beetroot** topped with feta, mixed greens, cucumber and pumpkin seeds 95

curry

- **chicken + prawn korma curry** with basmati rice or garlic/butter naan 220

vegetarian

- **cannelloni of brinjal** stuffed with feta and baby spinach, finished with tomato relish 135
- **zucchini + carrot stir fry**; lightly creamed, tossed with peppers, mushrooms, basil pesto, chili, finished with cashews and coriander 115
 - coconut cream vegan option

pasta

- **sage-roasted butternut**, tossed with penne, cream and toasted pumpkin seeds 95
 - add bacon 110
- **mushroom + spinach** in a creamy white wine sauce, tossed with tagliatelle and mushrooms 145
 - vegan option available
- **chicken + basil pesto** tossed with tagliatelle, cream and roasted cherry tomatoes, finished with grana Padano and lemon 135
 - opt for no cream
- **prawn + chorizo** in spicy arrabbiata, tossed with tagliatelle, basil pesto and spinach 155

grill

- **lamb rack** served on roast sweet potatoes, rocket and cherry tomatoes, topped minted dressing 240
- **fillet of beef** served on grilled mushrooms and baby potatoes, finished with bearnaise sauce 230
- **flamed-grilled sirloin**, with roast seasonal veg and potato wedges, topped with creamymushroom sauce 210
- **chicken roulade**, stuffed with feta, tomato + basil pesto, wrapped with oak cured bacon served on ratatouille 175
- **slow roasted belly of pork** served on warm roast seasonal vegetables, finished with red wine jus and apple 210

ask us about our specials and desserts

a 12% service charge will be levied on tables of 9 or more guests – a levy of R100 per “no show” will be charged on tables of 9 or more without prior notification - due to municipal noise and business regulations we are required to vacate the premises by 11pm daily