



SEASONAL SET MENU

Mediterranean Roast Red Pepper & Tomato Soup
with Crusty Bread

OR

White Polenta (Mielie Pap) Fondue with Biltong Crumb
and Truffle Oil *g/f*

OR

Smoked Pork Hock Terrine with Red Onion Jam *g/f, d/f*

Entrée - \$11.95

Seafood Linguine with Creamed White Wine Sauce

OR

Pumpkin & Fetta Aracini (Risotto Balls) with Avocado
and Pine Nut Salad *gf*

OR

Braised New England Lamb Shanks with Herb Mash
and Mushroom Jus *gf*

Mains - \$24.75

Rich Chocolate Brownie with CJ's Coffee Ice Cream

OR

Camel Milk & Vanilla Bean Panacotta with Rhubarb *gf, df*

OR

Blue Cheese with Dried Fruit, Fig Chutney and Crackers

Dessert - \$11.95