



the DECK

SPRING MENU

MAINS

Smoked Salmon & Goat Cheese Garden 260

Smoked salmon | Goats cheese | Dill | Honey | Baby spinach
Rocket | Berries

Poached Pear & Blue Cheese Salad 162

Red wine poached pear | Roasted walnuts | Blue cheese | Parmesan
Honey | Mustard | Rocket

Grilled Steak Spring Salad 205

Grilled beef fillet | Kale | Sweet corn | Cocktail tomatoes | Onion
Danish feta | Sweet relish

Serengeti Summer Harvest Bowl 132

Quinoa | Grilled chicken breast | Roasted vegetables | Avocado
Lemon sour cream dressing

The Deconstructed "Signature" 155

Slow-cooked pork belly | Roasted red cabbage | Long stem broccoli
Beetroot purée | Carrot purée

Creamy Fennel Salmon Fillet 300

Creamy fennel sauce | Watercress pea purée | Mash | Long stem broccoli

Creamy Mussel Pasta 115

Linguine | Mussels | Cream | Parmesan | Fresh parsley

Carnivore & Catch Platter 420 (serves 2)

Beef sirloin | Fish goujons | Crumbed chicken strips | Pork ribs | Chips
peri-peri sauce

Spring Platter 725 (serves 4)

Biltong | Dry wors | Brie Cheese | Blue cheese | Goat cheese
Seasonal Fruits | Crackers | French loaf | Strawberry compote | Figs in syrup

