

**Winter menu 2018**

**Starters**

Garlic, ginger and chilli marinated prawn candyfloss, papaya and chilli salsa  
with cumin spiced mayonnaise R85

Smoked ham hock terrine served with a homemade piccalilli, mustard mayonnaise dressing and sweet  
apple and raisin toast R65

Pickled beetroot served with a goats cheese puree, walnut crumb and crispy basil 75

Winelands platter for two

Biltong, droewors, salami, smoked springbok, Fairview brie with olives, sweet fig jam, pickles and freshly  
baked bread R165

**Mains**

**Duo of Lamb**

Slow braised lamb belly and lamb fillet served on a roasted garlic and aubergine puree, crispy homemade  
gnocchi, baby vegetables served with our Merlot jus R185

**Steak 'n' Chips**

200g fillet steak served with double cooked chips, grilled tomato and mixed wild mushrooms with our  
Merlot jus R185

**Salmon Trout**

Malay spiced salmon trout served on sautéed kale, ginger and root vegetable infused broth and crispy  
potatoes R145

**Winter risotto**

Roasted butternut squash, hazel nut and sage risotto served with a rocket and parmesan salad  
R125

**Desserts**

Lemon parfait served on toasted meringue and a walnut crumb R55

Apple, raisin and cinnamon crumble with vanilla ice cream and a cinnamon coated apple crisp  
R50

Dark chocolate fondant served with our homemade honeycomb and vanilla ice cream (please allow 15  
minutes) R60

South African cheese board

Served with crackers, fresh bread and homemade sweet pickles R120