



STARTERS & LIGHT MEALS

Soup of the day with home baked seed loaf	R 7 5
Smoked Salmon Roses with prawns, avocado, Wasabi, pickled ginger & caviar	R 1 0 4
Thai chicken livers in creamy sauce and Bruschetta	R 7 0
Beef Carpaccio topped with anchovy, capers, Grana Padano & Salsa Verde	R 9 8
Wild mushroom, thyme, garlic sauce on a Gruyere toast with truffle oil	R 9 0
Pan fried kidneys with gnocchi and a Balsamic reduction drizzle	R 9 3
Quiche of the day, potato salad, red cabbage tossed in olive oil and salad greens	R 1 0 5
Grilled chicken, avo and crouton salad	R 1 0 7
Vanilla poached Pear, Spinach, De Leeuwen blue veined cheese and pecan salad	R 9 8

PLATTERS

The Oratorio platter:

Franschoek smoked salmon trout, marinated onion rings, smoked snoek pate, capers, grilled prawns & potato salad	R 1 4 0
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Var Platter:

Selection of gammon, Springbok carpaccio and Italian salami, Chicken liver pate, served with a selection of saladlings, potato salad Greek coleslaw and chilli jam	R 1 4 0
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Cheese Platter:

Local cheeses, preserves, biscuits	R 1 4 5
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MAIN COURSE

Kingklip with smashed pea & mint puree and saffron velouté	R 1 8 0
Norwegian salmon, smashed avo & teppanyaki sauce	R 2 0 0
Bobotie with yellow rice & sambals	R 1 4 5
Penne pasta with fresh tomato sauce	
With basil pesto (Veg)	R 1 1 5
With chicken	R 1 4 5
Free-range chicken fillet with soft herb cheese, Parma Ham and Glühwein sauce	R 1 5 8
Pork rib eye with mustard sauce and creamy mash	R 1 7 0
Half a roast duckling with an orange sauce & caramelised orange	R 2 2 0
Fillet of beef with a creamy mushroom sauce	R 2 2 0
Crispy pork belly with an Oriental ginger and plum sauce	R 1 6 5

DESSERTS

Crème Brulee with an almond tuille biscuit	R 7 4
Deep Fried Ice Cream with Butterscotch sauce	R 7 4
Brandy Snap Basket with vanilla ice cream, white chocolate fudge sauce & caramelised orange	R 7 0
Bread and butter pudding with Orange Anglaise	R 7 0
Warm almond marzipan cake and berry coulis with cream	R 7 0
Chilled cheesecake with berry coulis	R 7 0
Affogato; Shot of brandy, Espresso coffee, ice cream & tuille biscuit	R 8 2
Dreamy Chocolate & Kahlua Mousse	R 7 2

