

THE OLD RECTORY

Hotel & Spa

DINNER MENU

STARTERS

OLD RECTORY GARDEN SALAD (V) <i>Fresh seasonal vegetables, lettuce, romesco vinaigrette</i>	R135	GORGONZOLA SOUFFLÉ <i>Caramelised pears, honey-glazed walnuts, Parmesan gin sauce</i>	R145
KATAIFI PRAWNS <i>Coriander aioli, avocado salad, sesame seeds</i>	R165	GAZPACHO OF THE DAY (V) <i>Seasonal ingredients – please ask your server</i>	R110
DUCK LIVER CROSTINI <i>Garlic brandy sauce, peppers, onions, rocket, toasted ciabatta</i>	R125	WILD MUSHROOM RAVIOLI (V) <i>Sautéed mushrooms, sage, parmesan, tomato jam</i>	R155

MAINS

OSTRICH FILLET <i>Couscous salad, broccolini, marinated aubergine</i>	R195	LAMB CHOPS <i>Broccolini, charred baby leeks, mint chimichurri, sweet potato fries</i>	R265
BEEF FILLET <i>Seasonal vegetables, tomato salsa, hand cut fries, peppercorn sauce</i>	R275	BUNNY CHOW <i>Butter chicken curry, carrot slaw, coriander chutney</i>	R195
PUMPKIN GNOCCHI (V) <i>Roasted pumpkin, pumpkin seed brittle, feta & thyme sauce</i>	R175	GRILLED CAULIFLOWER STEAK (V) <i>Cashew hummus, sweetcorn salsa, falafel, curry oil, rocket</i>	R155
KINGKLIP <i>Herb parmesan crust, baby greens, basil, heirloom tomatoes, granadilla butter sauce</i>	R255	PUMPKIN FRITTERS (V) <i>Cumin hummus, onion rings, basil pesto, crispy tofu, rocket</i>	R165

DESSERTS

AMARULA CHEESECAKE <i>Salted caramel, honeycomb, vanilla ice cream</i>	R95	MILK TART PROFITEROLE <i>Rooibos ice cream, orange gel, Romany Cream soil, fresh berries</i>	R110
LEMON TART <i>Meringue, fresh berries, pineapple sorbet</i>	R90	CHOCOLATE FONDANT <i>Fresh berries, hazelnut ice cream</i>	R120