


THE OLD RECTORY

Hotel & Spa

DINNER MENU

STARTERS


CORN CHOWDER SOUP  <i>Pickled jalapeños, crispy bacon bits</i>	R65	VENISON CARPACCIO <i>Macadamia pesto, wild mushrooms, rocket, pomegranate drizzle, lashings of Parmesan</i>	R165
SMOKED SNOEK PÂTÉ <i>Herb butter, citrus, melba toast</i>	R70		

MAINS

LINE FISH OF THE DAY <i>Lemon beurre blanc, mussels, cannellini beans</i>	R295	ROASTED PUMPKIN (V) <i>Chickpea, baby spinach, turmeric and coconut broth</i>	R225
PORK BELLY <i>Chorizo & lentils, roasted capsicum sauce, quince jelly, seasonal vegetables</i>	R255	BEEF SHORT RIB <i>Butterbean mash, roasted root vegetables, wild mushrooms, red wine jus</i>	R295

DESSERTS

KAY & MONTY GELATO TRIO <i>Your choice of homemade ice cream flavours made with Kay & Monty wines:</i> <ul style="list-style-type: none">• <i>Pretty Polly rosé & strawberry</i>• <i>Champu Cap Classique & blueberry</i>• <i>The Sav Sauvignon Blanc & pineapple</i>• <i>The Chick SMG red blend & raspberry</i>	R115	VANILLA PANNA COTTA <i>Glihwein poached pears</i>	R75
		DARK CHOCOLATE TART <i>A Kay & Monty favourite</i>	R85
		SELECTION OF SOUTH AFRICAN CHEESE (Serves 2) <i>Preserve, crackers, grapes, pickles, pesto</i>	R260

 Also available as a vegetarian dish