

# SUNDAY LUNCH MENU

## THE starters

smoked scottish salmon, pickled red onion, cream cheese, capers, sourdough  
wagyu sirloin, carpaccio, beetroot, mint, caper, whipped gorgonzola, mandarin dressing GF  
leek, potato, truffle and boland foam, leek ash GF/V

## THE middle

duck crepes, pickled cucumber, ponzu, coriander and sesame dressing  
kingklip, green beans, haricot blanc, salsa verde GF/DF  
agnolotti, ricotta and lemon, parsley cream, parmesan foam V

## THE mains

saxon sunday roast, yorkshire pudding, roast vegetables with your choice of:  
wagyu chateaubriand  
lamb loin noisette  
baby chicken, truffle butter  
line fish, leek velouté, olive soil, braised fennel, cauliflower GF  
half dozen white prawns, savoury rice, lemon butter or peri-peri GF  
pumpkin risotto, sage, burrata, pumpkin seed brittle V

## THE desserts

bread and butter pudding, dulcey chocolate, banana ice cream  
hazelnut guanaja chocolate mousse, frangelico foam, coffee ice cream N  
shortcrust, raspberry mousse, frangipan, blackcurrant ice cream N  
belnori goats' cheeses, beetroot, blood orange, biscotti

*Our kitchen sources sustainable items for inclusion in our menus across the hotel. We source from local suppliers, use local, quality ingredients, supplied by farmers, herders, fishers, butchers, and artisans. All imported items are selected with the most stringent care from partners who share our sustainability ethos. Our premium range of teas and coffees are sustainably sourced.*

3 COURSE R1150 | 4 COURSE R1350

A discretionary gratuity of 12.5% will be added to your final bill

GF - GLUTEN FREE    DF - DAIRY FREE    N - NUTS  
V - VEGETARIAN    VE - VEGAN