

## to start

**soup of the day** 32  
served with grissini sticks and croutons

**goats cheese bavarois** 60  
with rocket, roasted red pepper  
and pine nut salad

**smoked salmon** 65  
on a potato and spring onion salad with  
crisped capers and zesty house dressing

**smoked snoek fish cakes\*** 55  
with homemade beet chutney  
and capers

**chicken liver pate** 40  
with pear salsa

**beef carpaccio** 60  
with fresh rocket, parmesan shavings  
and sunflower seed vinaigrette

## to sustain

**butternut and sage risotto** 65  
with candied pecan nuts

**lentil and chickpea bobotie\*** 65  
with basmati rice, sambals  
and papadum

**lemon infused battered hake fillets** 70  
chunky fries and red onion remoulade

**medley of seafood** 80  
in an aromatic tomato, chilli and garlic  
reduction served with bruschetta

**harissa spiced chicken breast** 72  
with a potato and cauliflower curry  
and cumin butter sauce

**marinated rump** 105  
with rosemary wedges and  
grainy mustard sauce

**lamb sausages and minted pea mash** 85  
with caramelised onion jus

**baxter burger** 65  
with mushrooms, emmentaler and tomato  
relish served with crispy potato wedges

## to add

rocket and parmesan salad 40  
green vegetables 32

## to smile

south african cheese board with  
preserves and crackers 68

a selection of desserts is available  
from our pudding bar



*\*a local flavour*