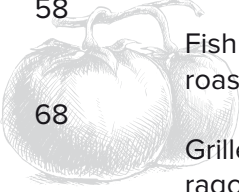
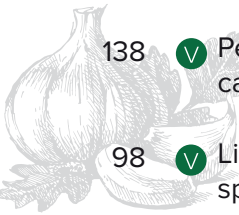


STARTERS

✓ Warm sesame-crusted camembert with ginger-apple compote, tomato-chili jam	78	✓ Warm beetroot salad with Fairview goat's cheese, cherry tomatoes, baby potatoes, toasted almonds and mint	78	
✓ Roasted tomato soup with pesto, Parmesan and herbed croutons	58		Fish cake with prawns, minted pea hash, roasted garlic and saffron aioli	78
✓ Crispy halloumi with hummus, lemon and grilled eggplant & tomato chutney	68		Grilled polenta with chicken liver and onion ragout, salsa verde	68
Biltong and baby spinach salad with warm grilled pear, pecan nuts and Gorgonzola salad cream	78	Tempura-battered salt-n-pepper calamari steaks with thai Nahm Jim sauce	78	

MAIN COURSES

Huntsman's Cape-Malay bobotie with sultanas and toasted almonds	138	Crispy-skinned confit of chicken leg and thigh, on a stuffing of bacon, celery and leek, red wine sauce	148	
Our classic, ever-changing Natal-style curry made with home-ground spices. Served with roti, papadums, sambals, Basmati rice and chutney.	148	Mario's favourite miso beef with ginger, garlic, spring onions and noodles	128	
Gourmet three-meat burger with bacon and cheese, fries and salad	138		✓ Penne Puttanesca with tomatoes, olives, capers, garlic and chili, parmesan and rocket	108
✓ Chickpea and sweet potato 'burger' with roasted pepper fondue, harissa mayonnaise, salad and fries	98		✓ Linguini with roasted butternut, feta, baby spinach and dukka	118
✓ Gnocchi with artichokes, peppers, cherry tomatoes, rocket and mascarpone	128	Seafood pasta of prawn, calamari, mussels and fish in a cherry tomato pomodoro sauce with rocket and cream	148	

THE BUTCHER'S CUTS OF BEEF

served with fries, confit garlic and tomatoes

Our signature fillet steaks with toppings of		Ladies fillet 200gr	158
• prawns, calamari and mussels	178	Chateaubriand 400gr	218
• bacon and Brie	168	Rib-eye 250gr	158
• mushroom, thyme and garlic	158	Rib-eye 400gr	218
<i>all served with Ratatouille</i>		Rump 250gr	148

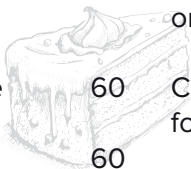
SAUCES

Peppercorn • Mushroom • Red wine • Chimmichuri

SIDES

Macaroni cheese 28 • Carrots & Peas 28 • Broccoli & Cauliflower cheese R 28 • Beetroot R 28

DESSERTS

Apricot, amaretto and honey crème brûlée, allspice cookie	60		Citrus-scented almond cake with caramelized oranges, Amaretto drizzle	60
Sticky toffee date pudding, butterscotch sauce	60		Callebaut dark chocolate and espresso fondant, Kahlua cream	60
Triple chocolate and black cherry cheesecake, Kirsch syrup	60	Pavlova with passionfruit, cream and seasonal fruit	60	

Prices include VAT. Please let us know of any allergies.
10% gratuity added to all tables of 10 persons and above.

Vegetarian ✓