

STARTERS

Garlic Mussels R65

*Half shell Mussels sautéed in Onion, Garlic and White Wine
finished with Cream and Fresh Herbs, served with toasted Baguette*

Smoked Drakensberg Trout R69

*Set on a bed of mixed soft Herb Salad
with Creamy Horseradish Dressing and Fennel*

Deep Fried Crumbed Brie & Camembert Combo (V) R69

Matured Brie and Camembert with Honey and Fig with toasted Baguette

Springbok Carpaccio R69

*With Rocket and Parmesan Salad, presented with crisp Root Vegetable Chips
and Balsamic reduction*

Pea and Ham Soup R59

Served with crispy Bacon Chips

Panko Prawns R85

4 Rosti covered Prawns with an Asian dipping sauce

ENTRÉES

Seared Tuna Steak R175

*Rare Yellow fin Tuna seasoned with a Celery, Lemon and Garlic rub topped with an Asian Soya, Wasabi and pickled Ginger salsa
Your choice of starch*

Bergview Braised Oxtail R165

*Slow cooked with Red wine and Root Vegetables
Served with traditional Somp and Beans*

Chicken & Prawn Curry R155

*Cooked in Coconut Cream
Served with Basmati Rice, Sambals and a Papadam*

Grilled Line Fish R175

Finished in Dill, Lime and Caper Butter served with Parsley Baby Potatoes

Rolled Pork Fillet R145

*Filled with a Date and Nut stuffing and wrapped in Bacon.
Served with a sweet Mustard and Mushroom sauce, and crushed Garlic Potatoes*

Bergview Chicken Piccata R109

*Pan-fried Chicken Fillet in a Parmesan crust with French fries
and a duo of Garlic and Mushroom sauce*

Mediterranean Vegetable Tian R99

*Grilled Aubergine, Baby Marrow, Peppers, Tomato and Mozzarella
stacked on a bed of sautéed Spinach
Surrounded by sautéed Mushrooms and sprinkled with toasted Seeds and Nuts*

Foil Baked Drakensberg Trout R165

Whole deboned Trout baked in a foil parcel with Butter, Lemon, Onion & Thyme

FROM THE GRILL

Rosemary Lamb Cutlets R145

Lean Rump (200g) R135

Rump (300g) R165

Fillet (250g) R165

With stir fried Vegetables and choice of Starch and Sauce

Available Sauces

Your choice of

Blue Cheese, Whiskey Peppercorn, Creamy Mushroom or Garlic

Jalapeno & Mushroom Topping Extra R15

Starches

*Basmati Rice, Traditional Samp and Beans, Mashed Potato, Baby Potato,
Crushed Garlic Potato, French Fries*



DESSERT R59

Malva Pudding

*Traditional South African Malva Pudding
Served with Vanilla Ice Cream and Butterscotch sauce*

Duo of White and Brown Chocolate Brownie

Slightly warmed and served with Vanilla Ice Cream and Chocolate sauce

Traditional Vanilla Crème Brule

Vanilla flavoured baked Custard with a Caramel crackling

Halva Ice Cream

Topped with mixed nuts and drizzled with honey

Apple and Mixed Berry Crumble

With Vanilla Ice Cream