



# The Garden Grill

## **Starters**

Meze Platter

*Grilled Peppers, Tzatziki, Beetroot Hummus, Cheesy Artichoke Dip, Olives*

*Or*

*Spicy Tomato & Fennel Soup*

## **Mains**

Lemon & Parsley Crusted Fresh Local Line Fish  
For two R360

Grilled Rump Steak with Béarnaise Sauce  
For two R380, for three R470

Asian Inspired Lamb Ribs  
For two R380, for three R470

Glazed Honey & Soy Free Range Chicken  
For two R370, for three R460

Beetroot Risotto  
For one R160 (as a side R70)

## **Sides**

Herb Roast Potatoes

Roasted Butternut, Feta & Olives on farm-grown Spinach  
Broccoli, Bacon & Red Onion Slaw

***(Starter and Sides included with Mains)***

## **Desserts**

Pears Poached in Beetroot, Red Wine & Star Anise – R65

Flourless Kumquat Almond Cake served with Double Cream Plain Yoghurt – R65

Selma's Chocolate Brownie & Vanilla Ice Cream – R60

Crème Brûlée with a twist – R60



WHITE WATER FARM