

Starters n Salads

	asian style vegetable spring rolls served with chili-peanut sauce	10.00
	beetroot and avocado sushi with pickled ginger, soy sauce and wasabi paste	8.00
	tex-mex nacho salad tortilla chips, bell peppers, corn, jalapeños, cilantro tossed with tangy tomato sauce	10.00
	mediterranean couscous salad warm couscous with grilled carrot, mung beans and chickpeas served with mustard dressing	9.00
V	toasted pita bread with greek salad with roasted red peppers and walnut dip	8.00
~	black beans, corn and goat cheese salad drizzled with berry vinaigrette	12.00

Soups

creamy potato, corn and peas chowder served in sour dough bread	9.00
roasted butternut squash soup topped with crispy sage croûtons and apple chunks	10.00

Main Courses

	roasted garlic-balsamic cabbage wedges accompanied with baby potatoes and lentil stew	18.00
	spinach, sweet potato and lentil curry served with jasmine rice, pappad and pickle	14.00
	hoppers rice flour and coconut pancakes with vegetable curry and caramelized leeks-onion spiced chutney	15.00
	thai style vegetable curry accompanied with steamed rice and kachumbar salad	16.00
	grilled butternut squash steak mixed lettuce and roasted mushrooms, chestnut sage butter sauce	16.00
~	vegetables, chickpeas and feta loaded flat bread served with greens and tahini dip	16.00
/	grilled vegetable kebabs with mixed salad and green yoghurt sauce	16.00
	pasta with puy lentils bolognese with garlic bread and asparagus spears	18.00
	stir fried veggie noodles with tofu and cashew nuts	18.00



	blackberry coconut cashew bar a mix of blackberries, coconut and cashews on walnuts-dates crust served with berry sauce and coconut tuiles	14.00
~	chocolate ganache flan vanilla ice cream quenelles on chocolate crumble with strawberry cream and caramel droplets	16.00
	homemade sorbet please check with your waiter for available flavours	4.00
	fresh fruit platter	16.00

contains dairy