

Governors House

LUNCH MENU

12 PM to 3 PM

STARTERS

Cured Norwegian Salmon, Seared tuna, Citrus salad, Garlic Aioli	R95
Tempura Prawns, Grilled Asparagus, Parmesan Shavings, Pancetta	R115
Duo of Duck, Spring Roll and Dumpling, Kimchi Salad, South East Asian Broth	R119
Confit Heartwood Homestead Rabbit, Butternut and Toasted Pumpkin Seed Risotto, Dressed Pea Shoots, Star Anise Foam	R99
Cherry Tomato, Caramelised Onion, Spiced Chickpeas, Spinach, Aubergine Caviar, Lemon Butter Sautéed Artichoke Salad	R85

MAINS

Rolled Lamb Neck, stuffed with Local Ricotta, Spinach and Pinenuts, with Polenta and Pomegranate	R215
Beetroot Risotto, Goats Milk Feta, Walnut Pesto, Micro Greens (V)	R145
Panfried Norwegian Salmon, Sweetcorn, Potato and Chorizo Hash, Coriander Oil	R229
Beef Fillet, Creamed Potatoes, Fine Green Beans, Shaved Parmesan	R225
350g Ribeye, Hand Cut Chips, Sauteed Cherry Tomatoes, Choice of Sauce	R220
300g Sirloin Marinated in Chimichurri Sauce, Confit Garlic, Wild Rocket Salad, Hand Cut Chips	R205
Pan Seared Duck Breast, Butternut Puree, Brocolini, Chipotle Sauce, Wafer Chips	R179
<i>Substitute Any Protein For Tofu</i>	

DESSERT

Custard Apple Ice Cream, Raspberry Granita, Vanilla Bean Custard, Swiss Meringue, Sable Biscuit	R79
Orange Parfait, Chocolate Orange Ganache, Cocoa Nib Tuille	R75
Maple Panna Cotta, Candied Pecans, Burnt Butter Ice Cream and Glazed Cherries	R85
Apple Crumble, Butterscotch Foam, Cinnamon Tuille	R65

* Please note that a 10% gratuity will be added to tables of 8 guests or more.

Our food is freshly prepared to order, which means that at busy times there may be a wait. We thank you for your patience and understanding. Our dishes are all subject to availability.

Vegan (V+) | Vegetarian (V)



