

Walker Bay Speciality Menu

Starter

Thin slices of smoked Springbok topped with marinated olives, cherry tomatoes & fresh lemon.
Drizzled with extra virgin olive oil then sprinkled with a local parmesan cheese.

Or

Fresh black mussels in a white wine, garlic, lemon cream sauce.

Or

A crisp combination of fresh salad ingredients, marinated cheese & olives. Dusted with roasted nuts
& dressed with balsamic vinegar & extra virgin olive oil.

All starters are served with an accompaniment of freshly baked bread.

Main course

Fresh line fish grilled and topped with a lemon butter sauce.

OR

Tender beef sirloin grilled to your preference & served in KWV brandy, whole-grain Dijon mustard,
garlic, bay leaf & green peppercorn cream sauce.

OR

Fresh vegetables pan fried with ginger, lemon grass, chilli, garlic & green curry thai paste, bound with
coconut cream & served with rice noodles dusted with black sesame seeds.

All main courses are served fresh seasonal vegetables

Dessert

Halva pancake

R 460 p.p & 10% Service Charge on the overall bill

Due to the choices on the menu if the Tour guide could please call an hour ahead of time with the
starter & main course choices so that the kitchen can be prepared for your arrival.