



OLIVER'S



Taste

À la Carte Menu (served from 12:00-14:30 & again from 17:30-21:00)

Opening Acts ...

Soup of the Day	R 70	
Oliver's Garden Greens with roasted Baby Beets, herbed Ricotta, pickled Carrots, toasted Pecan Nuts drizzled with a Balsamic Vinaigrette	R 90	
Crispy Chicken Livers set on creamy & lightly spiced Romesco Sauce served wilted Baby Spinach	R 95	
Twice-baked Gorgonzola Soufflé served with a Balsamic & Fig Reduction topped with an Apple, Pomegranate & Macadamia Salad	R 100	
Due of smoked Ostrich Carpaccio & Ostrich Tataki with pickled Shimeji Mushrooms, Parmesan Shavings on a Radish & Spring Onion Salad with crispy Potato Angel Hair	R 115	
Blackened Prawns set on Rice Noodles & Julienne Veg accompanied with charred Corn & Sweet Corn Purée	R 120	
Moroccan Lamb Kebab set on roasted Roma Tomato & mixed Pepper Couscous drizzled with Chimichurri served with Roti & Tzatziki	R 120	

Pasta la Vista ...

Roasted Kale & Spinach Gnocchi served in a Mushroom & Vegetable Broth accompanied with sautéed Mushroom, Mange Tout and crispy Leek	Starter	R 100	
	Main	R 190	
Roasted Butternut Ravioli set on Gem Squash Float drizzled with burnt Sage Butter garnished with Butternut Chips	Starter	R 100	
	Main	R 190	
Beetroot Risotto served with roasted Baby Beets and Artichoke on a Goats Cheese Velouté	Starter	R 100	
	Main	R 190	

The Main Affair ...

Grilled Beef Fillet set on a Rosemary & Shiraz Jus
served with Potato Dauphinoise and roasted Baby Onions R 260

Herb crusted Rack of Lamb accompanied with a spiced grilled Polenta Cake
accompanied with Mediterranean Vegetables and roasted Tomato Jus R 280

Oliver's crackling Pork Belly on a sticky Apricot Sauce Starter R 175
with caramelised Onion Croquette and sweet Carrots Main R 255

Seared Seabass set on Lentils "Provençal" drizzled with Lemon & Herb Butter
served with Edamame Beans and Sauce Vierge R 240

Roasted Chicken Supreme stuffed with Mozzarella & sun-dried Tomato
on stir-fry Pasta, on a Tomato & Basil Float, sprinkled with a Parmesan Crumble R 235

Seared Ostrich Fillet served with Garlic & Parsley crushed New Potatoes
on Carrot Purée, drizzled with a Glühwein Jus R 260

The Sweetest Endings ...

All Desserts R 80

Oliver's Austrian Apple Strudel on Vanilla Custard and Vanilla Ice Cream

Rooibos & Lemon Crème Brûlée served with Lavender Shortbread

White Chocolate Parfait set on a Raspberry Coulis served with a Coconut Tuille
Raspberry Sorbet, Pistachio Crumble and macerated Berries

Viennese Ice Coffee perfumed with Amaretto, served with Wafers

Warm Honey-Cake with Meringue Pebbles, Peppermint Tea & Thyme Ice Cream,
Rose Dust and drizzled with Rose Geranium Salted Caramel

Dark Chocolate and Espresso Mousse Tartlet
served with Nut Brittle, After-Eight Gelato and Mint Crisps



A Cheesy Delight ...

Mixed Cheese Board with homemade Preserves and Crackers (serves 2) R 150