



Blue  
BAYOU



## — TO START WITH —

### CULLEN SKINK R85

Potato and smoked Haddock broth | Slow cooked smoked Haddock  
Thyme infused potato cubes | Crispy fried julienne leeks | Toasted health bread fingers

### SMOKED CHICKEN TIAN R75

Slithers of oak smoked Chicken fillet | Roasted sweet peppers | Tangy avocado purée | Balsamic reduction | Garlic brushed toasted croutons | Fresh peppered rocket leaves

### STEAMED VENISON RAVIOLI R85

Homemade Ravioli filled with slow braised pulled Venison and Port  
Tomato and soft chilli chakalaka | Caramelized onions

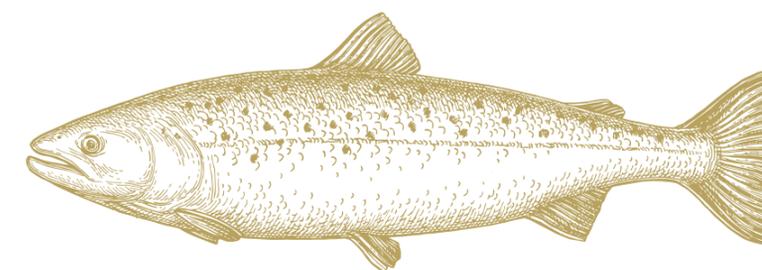
### GRILLED PORTOBELLO MUSHROOM R70

Roasted sweet cherry tomatoes | Flash fried spinach and Kalamata olives  
Gratinated Parmesan béchamel

### BUFFET STARTER & SALAD STATION\* R75

Create your own salad | Cold meats & Fish | Fresh Soup with bread rolls  
Warm starter | Selected Salads

\*when available



## — TO FOLLOW WITH —

### SEARED BEEF FILLET R200

Medium seared Beef fillet glazed with rosemary and garlic butter | Potato and horseradish purée | Pan seared green beans | Roasted baby carrots  
Red wine jus

### TWICE COOKED PORK BELLY R165

Butter fried polenta square | Flash fried wild mushrooms | Confit tomato  
Crispy fried crackling sticks | Port and thyme gravy

### GRILLED NORWEGIAN SALMON R205

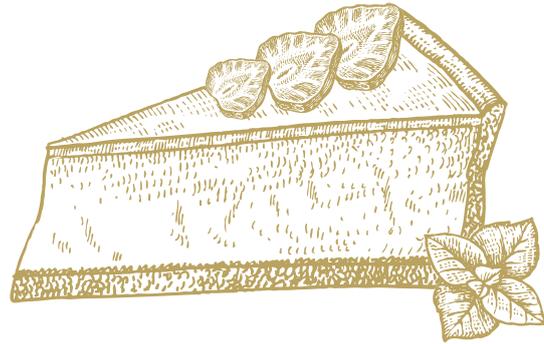
Smashed peas | Creamy mielie rice risotto | Charred corn | Lemon butter  
creamed horseradish | Lemon curd

### COQ AU VIN R165

Red wine and thyme braised chicken supreme | Oyster mushrooms  
Fondant potato scallops | Puy lentils | Fresh baby spinach | Natural stock  
and red wine reduction

### MUSHROOM & CHICKPEA CURRY R145

Selected spices cooked with coconut milk | Chickpea and mushroom ragout  
with fresh coriander | Steamed Basmati rice | Soft brown lentils | Pickled  
chillies



## — TO FINISH WITH —

### ORANGE SCENTED CHOCOLATE CHEESE CAKE R75

Chocolate soil | Orange pearls | Vanilla pod ice cream | Summer berry coulis  
Strawberry macaroon | Chocolate twill

### STEAMED APPLE PUDDING R75

Cinnamon scented stock syrup | Double cream Sherry crème anglaise  
Baked Maluti apple | Vanilla pod ice cream

### BUFFET DISPLAY DESSERTS\* R75

Mini tartlets | Flavoured ice creams and toppings | Warm pudding with  
custard | Seasonal fruit salad | Sliced Cake and Cheesecake | Cheese and  
biscuit board

\*when available

R90

### LOCAL CHEESE BOARD

Local Indizi cheese | Soft brie | Cured blue rock | Pickled ginger | Fresh cut  
fruits | Roasted whole almonds | Salted biscuits

#### IMPORTANT NOTICE

Please note that good food takes time to prepare and is prepared to order by the Graceland chefs. Our kitchen is not a nut or gluten friendly establishment. In addition, certain food items have been packaged and prepared on the premises in which nuts may have be present.