



Good evening

A very warm welcome to Sage at Hunter's

We trust you have a most enjoyable evening with us.

Starters

Beluga Lentil Salad	R80
Fragrant black lentil salad with grilled butternut, aniseed & balsamic roasted beets, baby spinach, feta and toasted pumpkin seeds.	
Saltwater Prawns	R125
Pan fried prawns with pickled cucumber, herbed aioli, orange segments and candied ginger crisps.	
Warm Camembert and Confit Berry	R85
Served with toasted walnuts, homemade melba toast, broccoli, honey, deep fried sage and a verjuice & honey dressing.	
Salt Cured Duck Breast	R115
Home cured duck breast with mint and nut pesto, slow cooked baby tomato and an apple & sultana chutney.	
Poached Egg and Asparagus salad	R118
Served with a soft poached egg, dried black forest ham, mushrooms, spinach, shaved radish, croutons, and a white wine velouté.	

Mains

Spiced Springbok Loin	R252
Served with coconut and lentil bobotie bonbon, peach chutney, buttered greens and a cabernet jus.	
Grilled Kingklip	R185
Pan-grilled kingklip with pearl barley risotto, roast capsicum, courgettes and a raisin & mustard sabayon.	
Deboned Chicken Thigh	R165
Filled with truffle scented mushrooms, pecorino and parsley arborio, butternut spread, mange tout, crispy chicken skin and lemongrass cream.	
Grilled Aged Chalmar Beef Fillet	R240
150g succulent fillet, with mushroom spread, pressed potato, slow roast baby onion, gaufrettes and beef jus.	
Oven Braised Pork belly	R180
Served with potato, bacon, cheddar and thyme croquette, baby vegetables, crunchie pork crackling and a red wine jus.	
Duo of Lamb	R252
Crusted with olive and parsley, served with cauliflower puree, baby carrots, minted tender stem broccoli and a lamb stock reduction.	
Honey & Sage Roast Butternut with Minted Quinoa	R105
With dried peach, toasted pumpkin seeds, pumpkin seed oil, broccoli, homemade granola and black sesame yoghurt.	



Desserts & Afters

Dark Chocolate Torte and Banana Parfait With salted caramel, chocolate soil and dark chocolate ganache.	R82
Amarula Infused Crème Brûlée Served with vanilla shortbread, fresh berries and Amarula Cream Liqueur.	R80
Strawberry and Meringue Delight Fresh strawberries and macaroon with Italian meringue, berry leather and Chantilly cream.	R86
Pear and Almond Tart served with homemade cardamom scented custard, poached pear and roasted almonds.	R97
Hunter's Cheese Plate Selection of local artisan cheese with preserves and crackers.	R140

Artisan TRUTH Coffee

Cappuccino	- Deep, Dark and Twisted blend	R28
Double Espresso	- Single Origin India	R28
Americano	- Single Origin India	R26
Macchiato	- Deep, Dark and Twisted blend	R26
Decaf	- Antithesis blend	R26

Tea

Rooibos Tea, Green Tea, Mint Tea, Camomile, Earl Grey	R25
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