

CRANE & FEATHERS

STARTERS

BBQ GLAZED PORK BELLY R125

Wholegrain mustard crème fraiche, pineapple salsa.

SPICY PRAWN & CHORIZO R145

Hummus, cherry tomatoes, crispy chick peas & minted yoghurt.

BEEF TONGUE R110

Cauliflower puree with truffle oil, onion petals and peppercorn sauce.

CAMEMBERT CROQUETTES R95

Pickled berry puree and candied pecans, micro herbs.

CHICKEN LIVERS R90

Creamy harissa sauce and toasted artisan bread.

SALADS (L/S)

VEGGIE PATCH R165 / R105

Bulgur wheat, young vegetables, whipped Midlands goat's cheese, basil pesto vinaigrette.

COB SALAD R175 / R115

Chicken, bacon, sweetcorn, avocado, lettuce, peppers, boiled egg, blue cheese, red onion, cucumber, croutons and creamy Cajun dressing.

NORWEGIAN SALMON TATAKI R315 / R165

Asian slaw, soy-orange-sesame dressing.

SIGNATURE MEALS

BEEF SHORT RIB R295

Mushroom samp 'risotto', thesis on onion, beef jus.

DUO OF LAMB R295

Herb crusted loin and shoulder wrapped in spinach, potato pave, broccolini and lamb jus.

PORK BELLY R225

Vegetables, bulgur wheat and bacon sauce.

OXTAIL R265

Young vegetables, mashed potatoes, red wine jus.

SOBA NOODLES R180

Asian vegetables, garlic-ginger and soy with sesame seeds.

SEAFOOD

GRILLED PRAWNS SQ

Piri piri or lemon butter served with French fries.

NORWEGIAN SALMON R345

Asian vegetables, soba noodles, soy-sesame sauce

SEAFOOD PASTA R285

Prawns, calamari and mussels served in creamy prawn bisque with chilli flakes

FISH OF THE DAY SQ

To keep our fish fresh we are led by what our fish mongers harvest on the day, kindly ask waitron for what the catch of the day is.

FROM THE GRILL

BABY CHICKEN R235

360G LAMB CHOPS R295

250G SIRLOIN R235

RIBEYE SQ

TOMAHAWK SQ

All grills are served with a choice of one side.

SIDES R35

Creamy mushroom samp

Roasted vegetables

Rustic / French fries

Mashed potatoes

Wilted spinach, garlic and chili

SAUCES R35

Piri piri

Mushroom

Peppercorn

Chimichurri

PLATTERS

SEAFOOD R1350

Grilled prawns, fish, mussels, crayfish, fried calamari, Greek salad and chips.

CRANE AND FEATHERS PLATTER R895

Chicken wings, short rib, boerewors, pork ribs, brisket, steamed bread, chips and chakalaka.

DESSERTS

CHOCOLATE FONDANT R110

Berry puree, orange marmalade ice cream.

VANILLA POD CRÈME BRULEE R95

Seasonal fruit and Almond biscotti.

CAKE OR DESSERT OF THE DAY

Kindly enquire with your waitron.