

Helena's

RESTAURANT

Starters

Bruschetta R80

Toasted ciabatta, basil pesto, aubergine, roasted peppers, Grana Padano shavings

Parma ham, sweetmelon, fresh figs salad R90

Fior di latte, homemade honey & mustard vinaigrette

Smoked Rainbow trout from Baardskeedersbos R90

Sweetcorn flapjack, crème fraîche, lumpfish caviar

Seafood bisque R95

Kingklip, prawns, light curry, ginger, lemon grass, coconut cream, lightly toasted ciabatta

Mains

Quinoa salad R105

Quinoa, basil pesto, sundried tomatoes, steamed vegetables, Ricotta

Risotto with wild mushrooms from the Hemel-en-Aarde Valley R135

Shimeji, shiitake and king oyster mushrooms, Grana Padano, white truffle oil

Smoked Rainbow trout from Baardskeedersbos R145

Sweetcorn flapjacks, scrambled egg, lumpfish caviar

Mezze platter R150

Roasted red peppers, Prosciutto, marinated button mushrooms, chèvre and peppadew croquettes, crispy aubergine sticks, smoked snoek pâté, Rainbow trout, Boerenkaas cheese, fig preserve, lightly toasted ciabatta

Fish for the day (Ask your waitron) R150

Fresh fish, grilled prawns, sweet corn puree, steamed quinoa, roasted peppers, tender stem broccoli

Karoo lamb chops (Certified Karoo Meat of Origin) R150

150g Lamb chops, crispy baby potatoes, mustard, seasonal vegetables

Desserts

Banoffee cheese cake R80

Butter biscuit, banana, toffee, caramel sauce, homemade vanilla ice-cream

Pavlova with homemade Amarula ice-cream R85

Passion fruit curd, seasonal fruit, sour fig jam

Homemade trio of ice-cream R90

Vanilla pod, chocolate, fresh mint

-WHERE THE FAMILIAR IS MADE SPECTACULAR -