

Starters

Soup Of The Day | R95

A chef's selection of seasonal freshness.

Please inquire with your server for today's creation.

Classic Caprese Salad | R120

Elevated layers of vine-ripened tomato and silken buffalo mozzarella. Drizzled with a velvety balsamic reduction and fragrant basil pesto.

Cajun Calamari | R145

Tantalising calamari tubes and squid, kissed with the fiery essence of Cajun spice. Presented on a bed of peppery rocket and grilled red pepper for a symphony of flavour.

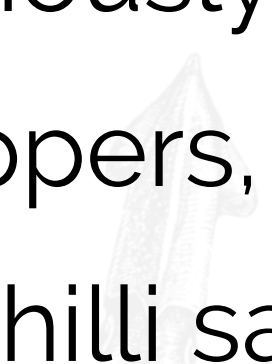
Mussels In Garlic Sauce | R155

Tender mussels, lovingly simmered in a luxurious white wine cream sauce.

Served with warm ciabatta bread for the perfect culinary marriage.

Prawn Croquettes | R165

Decadent potato and prawn croquettes, harmoniously blending cheddar and roasted red peppers, accompanied by a sublime sweet chilli sauce.



Mains

Stuffed Chicken | R185

Tender grilled chicken breast generously filled with a medley of spinach and creamy cheese.

Mamma Mia! Pasta | *Half: R105 Full: R175*

Indulge in a culinary adventure with our signature pasta, lovingly enveloped in a rich and spicy Napoletana Sauce. Infused with garlic and curry and finished off with a velvety cream and a sprinkle of fresh coriander.

Add: Chicken R55 | Prawns R85

Mushroom Parcel | R185

A symphony of flavours ensconced within a crisp phyllo pastry parcel. Unveiling a divine fusion of mushroom, spinach, bell peppers and tangy feta.

Pork Belly | R245

Delight in the exquisite harmony of flavours with our honey-glazed pork belly. Served atop a pillow of Dijon potato mash and accompanied by sautéed baby marrow, carrots and a luscious apple relish.

Beef Fillet | R275

Savour the unparalleled succulence of our prime beef fillet. Nestled upon a luxurious Dijon potato mash, accompanied by roasted vegetables and spinach and drizzled with a sumptuous red wine jus.

Grilled Lamb Chops | R275

Experience our tender grilled lamb chops. Served with rustic chips, roasted butternut, crisp green beans and a decadent mushroom jus.

Seafood Platter

Embark on a seafood odyssey with our opulent seafood platter, featuring succulent hake, juicy prawns, grilled calamari tubes, and garlic mussels. Served with a choice of fragrant white rice or crisp hand-cut chips, alongside fresh seasonal vegetables. All rounded off with a delicate delicate tartar sauce and a velvety white wine sauce.

For One - Perfect for a decadent solo experience | R265

For Two - Ideal for festive sharing | R500

Desserts

Amarula Ice-Cream | R85

A Lion Roars favourite. Indulge in the creamy decadence of homemade Amarula ice-cream, delicately infused with luscious bits of honeycomb, for a truly divine conclusion to your culinary journey.

Chocolate Fondant | R95

Surrender to the temptation of our decadent chocolate fondant. A symphony of dark chocolate sponge cake, with a molten, silken centre, accompanied by heavenly ice-cream.

Lemon Meringue | R95

Savour the zesty elegance of our creamy lemon-Infused meringue. Each bite unveiling a perfect harmony of sweetness and citrus zest.

Wine List

Glass | Bottle

Champagne & Sparkling

Leopards Leap Chardonnay Pinot Noir		R300
Pierre Jourdan Brut		R465
Pongrácz Brut		R465
Pongrácz Rosé		R465
Moët & Chandon Brut Imperial		R1990
Veuve Clicquot Yellow Label		R2250
Moët & Chandon Nectar Imperial		R2350

White

Protea Sauvignon Blanc	R75	R220
Protea Chardonnay	R75	R220
Protea Chenin Blanc	R75	R220
Protea Pinot Grigio	R75	R220
Diemersdal Sauvignon Blanc	R75	R255
La Motte Sauvignon Blanc		R265
Cederberg Sauvignon Blanc		R360
Haute Cabrière Chardonnay Pinot Noir		R290
Ken Forrester Old Vine Reserve Chenin		R450

Rosé

Protea Rosé	R75	R220
Diemersdal Sauvignon Rosé		R255

Red

Protea Merlot	R75	R220
Protea Cabernet Sauvignon	R75	R220
Beyerskloof Pinotage		R265
Diemersdal Merlot		R360
Tokara Cabernet Sauvignon		R365
Saronsberg Provenance Shiraz		R330
De Grendel Merlot		R475

Blends

La Motte Millennium		R290
Kanonkop Kadette Cape Blend		R355
Springfield Whole Berry Cabernet Sauvignon		R465
Rupert & Rothschild Classique		R555