

# DINNER MENU

## STARTERS

### Spicy Tomato Soup

Topped with a curried mango relish and cream cheese

### Lemon Marinated Salmon Tartare

Served with avocado, pickled radishes and capers.

Drizzled with a chilli turmeric vinaigrette

### Duck Salad

Sliced Duck breast served with a caramelised fennel and orange salad, plum chutney and a corn mousse

## MAINS

### Lamb Rack

Set atop of a spinach cream. Accompanied by beetroot and feta arancini, grilled baby carrots, lightly pickled baby beetroot and a red wine jus

### Chilli Garlic Marinated Prawns.

Served with lemon parmesan polenta, salsa verde' tossed cherry tomatoes and grilled artichoke. Drizzled with a bisque reduction

### Coriander Dusted Kudu Loin

Served upon caramelised carrot and cumin puree, charred French beans and black pepper wild mushrooms. Drizzled with a cranberry reduction

### Aubergine Roulade

Filled with feta and basil and baked in a white wine Napolitano sauce. Accompanied by zucchini spears, charred capsicum peppers and parmesan shavings

## DESSERT

### Tiramisu

Disaronno dark chocolate sponge with a coffee and cream cheese mousse topped with dark chocolate shards

### Lemon Meringue

Served with a blueberry and mint salsa

### Local Cheeseboard

Served with crackers, preserved figs and honey.



**OCEANA**  
BEACH & WILDLIFE RESERVE  
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PORT ALFRED | SOUTH AFRICA