



THURSDAY MENU

STARTERS

Salmon Tartare (Or as Main)	R104 R180
Beef Tagliata - Seared Fillet on Rocket with Truffle Oil & Parmesan (Or as Main)	R120 R198
Norwegian Salmon Cerviche “cooked” in Lime juice Japanese Cucumber Salsa	R110
Oysters 3 Saldanha Bay oysters with Shallot Vinegar (on the side)	R145

SALADS

Halloumi with Tomatoes, Red Onion, Avo & Yoghurt	R110
Duchess Garden Salad with Avo, Feta & Egg	R110
Caesar Salad	R110
Burrata Salad with Anchovies, warm Zucchini, Tomatoes & Basil	R165

MAINS

Truffled Macaroni Cheese with Portabellini Mushrooms, Tomato & Truffle oil.	R160
Fish of Evening Grilled Kingklip on crushed Baby Potatoes with popped Tomatoes & Basil	R264
Flattened Chicken Breast with steamed Broccoli, Feta Cheese & Sesame seeds / or with Caesar Salad	R185
Roasted Peri Peri Baby Chicken (Mild , Medium or Hot)	R200
Thinly sliced Lamb chops, Tzatziki & stuffed Tomatoes	R190
One extra Chop	R52
Two extra Chops	R100
Beef Fillet Steak with Bearnaise Sauce & Chips	R230

DUCHESS CAPS	R350
BE KIND TOTE BAGS	R250