



**Morukuru Family**<sup>®</sup>

Beach Lodge



## **Dinner Menu**

### **Starter**

#### **Nectaria Fig Brulee & Beetroot**

*With baby arugula, hazelnuts, fig reduction, goats' cheese & orange honey emulsion*



### **Mains**

#### **Pork Loin**

*Wrapped in potato strings, butternut puree, roasted roots vegetables, leek spring onion, chorizo crumbs complimented with apple sauce*

Or

#### **Fish of the Day**

*Served with butternut puree, potato fondant, sautéed peas, potato game chips & lemon butter sauce*

Or

#### **Spinach & Cream Cheese Ravioli**

*Served with burn butter sauce, shallots & rocket*



### **Dessert**

#### **Tiramisu**

*Served with cream, strawberry salsa & chocolate nut ball*

Or

#### **Morukuru Cheese Board**

*Served with crackers and preserves*



**Morukuru Family**<sup>®</sup>

Beach Lodge



## **Dinner Menu**

### **Starter**

#### **Cauliflower Salsa**

*With variations of corn*



### **Mains**

#### **Beef Fillet**

*Served with baby potato, garlic puree, ratatouille, aubergine caviar, braised fennel and beef jus*

Or

#### **Fish of the Day**

*Served with baby potato, broccoli puree, cherry tomato, ratatouille, braised fennel & burn butternut sauce*

Or

#### **Grilled Aubergine**

*Served with spicy tomato jam lime pickle & crispy chickpea*



### **Dessert**

#### **White Chocolate & Cardamom Panna Cotta**

*Served with coulis and citrus ice cream*

or

#### **Morukuru Cheese Board**

*Served with crackers and preserves*



**Morukuru Family®**

*Beach Lodge*



## **Dinner Menu**

### **Starter**

#### **Grilled Jumbo Prawns**

*With pineapple cucumber salad with lime dressing*



### **Mains**

#### **Grilled Sirloin Steak**

*With sautéed mushrooms, butter bean puree, asparagus, baby onions and complimented with red bean sauce*

**Or**

#### **Fish of the Day**

*With green beans, sundried tomato, rainbow carrots, sweet potato cubes & complemented with soy mirin glaze*

**Or**

#### **Vegetable Lasagne**

*With basil pesto sauce*

### **Dessert**

#### **Lemon Meringue**

*With granadilla sauce*

**or**

#### **Morukuru Cheese Platter**

*Served with crackers and preserves*



**Morukuru Family®**

*Beach Lodge*



## **Dinner Menu**

### **Starter**

#### **Seared Tuna**

*Served with asparagus & whipped egg yolk*



### **Mains**

#### **Confit Asian Five Spice Duck**

*With spinach, shitake mushroom, chakalaka puree, jus & crumbed polenta balls*

**Or**

#### **Fish of the Day**

*Served with warm niçoise salad with red pepper coulis*

**Or**

#### **Spinach & Mushroom Rotolo**

*With tomato shebo & parmesan shavings*



### **Dessert**

#### **Chocolate Fondant**

*Served with ice cream*

**or**

#### **Morukuru Cheese Platter**

*Served with crackers and preserves*



**Morukuru Family®**

Beach Lodge



## **Dinner Menu**

### **Starter**

#### **Chicken Broth**

With spinach ravioli & glazed cranberries



### **Mains**

#### **Braised Pork Belly**

*With grilled apple, roasted cabbage, pickled ginger mayonnaise  
complimented with sliced potato, mange tout & cider sauce*

Or

#### **Fish of the Day**

*Pan Fried Fish served with carrot puree, mange tout and sliced potato*

Or

#### **Caprice Baked Stack**

*Complimented with basil pesto & spinach*



### **Dessert**

#### **Butter Cake**

*Served with orange marmalade*

or

#### **Morukuru Cheese Platter**

*Served with crackers and preserves*



**Morukuru Family®**

Beach Lodge



## **Dinner Menu**

### **Starter**

#### **Smoked Salmon Terrine**

Served with pepper salsa, sweet corn puree & rooibos tea jelly



### **Mains**

#### **Ostrich Fillet**

*Served with red wine poached pears, cauliflower puree, sweet potato cube, mange tout complimented with red wine sauce*

Or

#### **Fish of the Day**

*Tian of tiger prawns & seared scallops, potato galette basil & apple*

Or

#### **Sliced Hassel Back Sweet Potato**

*Served with vegetable stew*



### **Dessert**

#### **Blue Berry Cheese Cake**

*Served with blue berry sorbet*

or

#### **Morukuru Cheese Board**

*Served with crackers and preserves*



**Morukuru Family®**

Beach Lodge



**Dinner Menu**

**Starter**

**Tomato Basil Tart**

*Served with basil pesto*



**Mains**

**Grilled Kudu**

*Served on a dukkak potato cake with crispy mange tout, cranberry spiced rooibos honey jus complimented with crispy Parma ham sticks*

Or

**Fish of the Day**

*Grilled fish served with sweet corn salsa served with asparagus & caper sauce*

Or

**Wild Mushroom Galettes**

*Served with rocket*



**Dessert**

**Cream Brulee**

*Served with cinnamon sticks and glass berries*

or

**Morukuru Cheese Platter**

*Served with crackers and preserves*