

Helena's

RESTAURANT

DINNER MENU

Starters

Soup of the day with home baked bread	70
Duck liver pâté Served with homemade olive jam and Melba toast	85
Risotto with exotic mushrooms from the Hemel-en-Aarde Valley Starter portion of main course as described below	80
Potato gnocchi, prawns and peas Served with <i>mange tout</i> , sugar snap peas and garlic aioli	85
Mezze platter Helena's signature roasted peppers, crispy aubergine sticks, lightly toasted baguettes, smoked snoek pâté, marinated button mushrooms, goats cheese and peppadew croquettes	95

Main Courses

Risotto with exotic mushrooms from the Hemel-en-Aarde Valley Flavours of fresh shimeji, shitake and king oyster mushrooms with freshly-grated Grana Padano and white truffle oil	145
Line fish of the day with prawn aioli Served with fresh mealies, heirloom tomatoes and young potatoes	195
Seafood ensemble, bisque risotto and crayfish infused chilli garlic butter With West Coast rock lobster, prawns, line fish, Saldanha Bay mussels and squid	395
Smoked Oak Valley pork loin Served with pickled red cabbage, marinated pineapple and polenta fritter	185
Rack and shoulder of Karoo Lamb (Certified Karoo Meat of Origin) With savoury krummelpap, Provençal tomato, Brussels sprouts and mint <i>demi-glace</i>	225
Chalmar beef fillet with Béarnaise sauce Served with parsnip, garlic, pearl onions and broccoli	235

Helena's desserts are offered on a separate menu.