

Helena's

RESTAURANT

LUNCH MENU

Starters

Soup of the day with home baked bread	65
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	90

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	130
Sirloin steak Served with homemade potato wedges and mushroom velouté	155

Chef's Specials

Fresh purple fig salad with Serrano style ham With bocconcini mozzarella and toasted pumpkin seeds	110
Smoked salmon salad Served with avocado and Danish feta	115
Traditional bobotie and savoury rice With apricot jam and a fresh tomato and onion salsa	115
Line fish of the day With tomato and olive relish, pea purée and spinach	145

Desserts

Trio of homemade ice cream with fresh fruit	55
Banoffee cheesecake with salted caramel and roasted walnuts	70

- WHERE THE FAMILIAR IS MADE SPECTACULAR -