

Yellow House

PRINCE ALBERT

The Beginning

Karoo Sunset

A stand-off between bright green stinging nettle and carrot soup, brought together by a feather of cream 75

Prawn Ravioli

Home-made pasta pockets, filled with prawns and cheese, adrift in garlic, sundried tomato and basil butter 95

Biltong and Berry Salad

Slivers of The Pantry's beef biltong, garden greens, spring berries, toasted walnuts and blue cheese.
And a drizzle of lime and balsamic dressing 110

Snoek Paté

Classic smoked snoek pâté on crisp onion fritters and pickled red onion 85

The Main Event....

Venison Loin

Pan-seared venison loin, served with melt-in-your-mouth fondant potatoes, baby veggies and silky red wine jus 330

Pork Chop

Crumbed pork chop and soetpampoen with spinach and feta rice, plus home-grown horseradish sauce 210

Camembert, Bean and Mushroom Strudel

A crisp, golden phyllo parcel, wrapped around earthy mushrooms, butterbeans and chunks of creamy camembert.
All this on top of a little moat of Green Goddess Sauce 230

Helena's Lamb Shank on Mash (so good we can't take it off the menu!)

Our iconic greek-style shank, on sweet potato and butternut mash, topped with gremolata 360

Nasi Goreng (also staying on the menu!)

Indonesian street food – spicy fried rice, crunchy stir-fried veggies. And a fried egg why not 195

Add chicken - 30

Add prawns – 80