

Cognito seasonal chef creations

prawn and chicken curry

Pan-fried tiger prawns and chicken strips smothered in a sweet Malay curry sauce. Served with caramelised banana, coriander rice and a poppadum.

ostrich

Seared ostrich fillet with slow-roasted beetroot filled with steaming dark chocolate, served with white truffle flavoured mashed potatoes and a rich gorgonzola jus

beef fillet

Marinated beef fillet, oven roasted sweet potato with a pomegranate glaze, steamed broccoli and a sun dried olive and pesto sauce

line fish

Perfectly seasoned line fish fillet accompanied by fragrant parmesan sauce, polenta enhanced with creamed leeks and topped with a slow cooked red pepper jam

rump

Biltong-spice crusted rump with nostalgic warm potato salad and slightly sweet condensed milk and roasted garlic jus

vegetarian

Delicious falafel rounds alongside corn and mushroom bredie, topped with bruléed feta

chicken

Seasoned chicken strips pan fried and smothered with a fragrant sweet potato, coriander and parmesan sauce and studded with date and peanut pesto served on top of fresh egg pasta

pasta

Lemon and black pepper flavoured home made pasta, served with a spicy garlic, paprika and coconut sauce and topped with butterflied baby tiger prawns

