



STANLEY &
LIVINGSTONE
BOUTIQUE HOTEL

DINNER
À LA CARTE

STARTERS

- ◆ **Tomato and Basil Soup** V \$6
With caprese toast
- ◆ **Sweetcorn Soup** V \$7
With a corn fritter and crisp pancetta
- ◆ **Rocket and Pecorino Salad** V \$10
With toasted pine nuts, olive oil, and sea salt flakes
- ◆ **Prawn Cocktail** \$14
Whole king prawns and avocado, served in cos lettuce leaves, and covered in Marie Rose sauce
- ◆ **Chicken Liver Parfait** \$8
With grape chutney and toasted brioche
- ◆ **Smoked Venison Carpaccio** \$10
With rocket leaves, Parmesan, and a drizzle of truffle oil

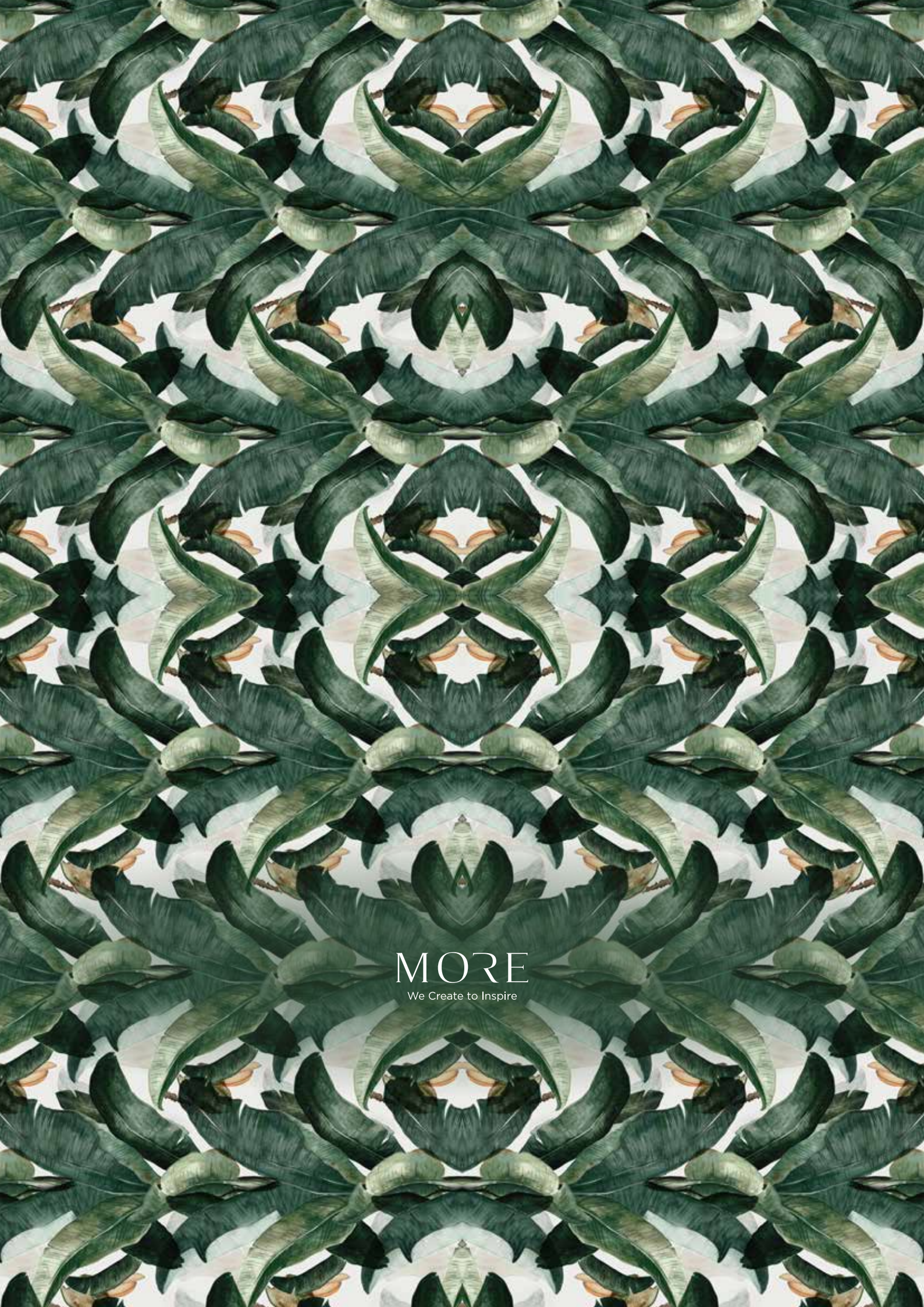
MAINS

- ◆ **Beef Fillet (250g)** \$20
- ◆ **Beef Fillet (350g)** \$24
With a Béarnaise sauce, and served with fondant potatoes and root vegetables
- ◆ **Rib-Eye Steak (450g)** \$25
With a Béarnaise sauce, and served with fondant potatoes and root vegetables
- ◆ **Peppered Venison Loin** \$26
With a port jus, and served with caramelised butternut, tempura cauliflower, and butternut crisps
- ◆ **Lamb Rogan Josh** \$22
With poppadoms and sambals

- ◆ **Pan-Roasted Chicken Supreme** \$20
With a mustard velouté sauce, and served with umngqusho (a popular African samp and beans dish) and garden peas
- ◆ **Crispy Oven-Roasted Pork Loin Chops** \$18
With spring onion and potato mash, green vegetables and a small salad, served with apple chutney and a star anise dressing on the side
- ◆ **Pan-Fried Zambezi Bream** \$18
With a lemon beurre blanc sauce, and served with braised potatoes and wilted spinach
- ◆ **Butternut and Lentil Curry** (V) \$15
With basmati rice, and served with sambals and creamy plain yoghurt
- ◆ **Tagliatelle Primavera** (V) \$12
Tagliatelle pasta with asparagus, garden peas, and broad beans in a cream and Parmesan sauce
- ◆ **Textures of Cauliflower** (V) \$11
With wild rice, and seasonal vegetables and herbs
- ◆ **Mushroom Risotto** (V) \$16
Nutty-flavoured porcini mushrooms and creamy Arborio rice

DESSERTS

- ◆ **Almond Semifreddo** \$10
With fresh berries
- ◆ **Chocolate Fondant** \$8
With Amarula ice cream
- ◆ **Coffee Panna Cotta** \$8
With fresh strawberries
- ◆ **Tipsy Tart** \$8
With toasted nuts, and honey and vanilla crème fraîche
- ◆ **Cheese Board** \$14
A selection of hard and soft cheeses, served with preserves and lavosh crackers



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