



BALATA (buh-lah-tuh, bal-uh-tuh) - The non-elastic, rubberlike, water-resistant gum that softens in hot water and is obtained from the latex of a tropical American tree, *Manilkara bidentata*: used chiefly in the manufacture of machinery belts, golf ball covers, and as a substitute for gutta percha.

A LITTLE HISTORY

Mike Austin sets world record with Balata ball

For years Austin was well known by professional golfers for his length off the tee. But it was one drive in 1974 that secured his name in history. While playing in the U.S. National Seniors Tournament, at the Winterwood Golf Course (now the Desert Rose) Austin was put in a foursome with PGA Champion Chandler Harper. After hitting several 400-yard drives, Chandler said, "Mike, let's see you really let one go." Austin drove the ball on 450-yard par 4. It carried to the edge of the green, bounced over and rolled past the pin and off the back edge. In a 2003 interview, Chandler said he found a ball on the next tee box and called to Austin, "This is impossible, but there is a ball over here." They identified the ball as Austin's and stepped off the distance back to the center of the green. The drive was 515 yards. As of 2009, the record still stands for the longest drive in a golf tournament.

Several factors make this record feat especially amazing, although there was a tail wind estimated at 27-35 mph. The drive was done on level ground, using a persimmon wood driver with 10 degrees of loft and a 43.5 extra-stiff steel shaft, the ball was a soft balata and Mike Austin was 64 years old. The improved technology of today should achieve far greater distances in the same conditions



SIGNATURE DISHES

STARTERS AND SOUP

Beef Carpaccio Dijon Style

Brushed with pesto and crisscrossed with Dijon mustard
R 65.00

Warm Duck Liver Salad

Served on a micro herb salad with marinated sundried tomatoes and apricots, enhanced by a citrus dressing
R65.00

Fish Soup

Prawn, white fish, mussels, salmon and calamari cooked in a saffron broth with fennel and leek
R75.00

Seafood Ceviche

Marinated in lime juice, olive oil, fresh coriander, onion and chili
R75.00

MAIN COURSE

Beef Fillet Camembert

Tower of beef fillet and camembert cheese, topped with a port wine and gooseberry sauce
R150.00

Veal Scallopini

Breaded, stacked between marinated aubergine, wilted spinach and surrounded by a Parmesan cream
R150.00

Seared Scottish Salmon

Presented on a paella gateau with pepperonata and a saffron sauce
R165.00

Duck Magret

Roasted duck breast served with a citrus and green peppercorn sauce
R145.00

Open Porcini Lasagna (V)

Served on a truffle velouté
R95.00

A LA CARTE DISHES

STARTERS AND SOUP

Poached Tiger Prawns

Served with an oriental glass noodle salad
R 70.00

Antipasto Plate

Consisting of Parma ham, roasted plum tomato, marinated mozzarella,
artichokes, olives and grilled vegetables
R65.00

Pear, Gorgonzola & Walnut Salad (V)

Finished with a raspberry vinaigrette
R60.00

West Coast Mussels

In white wine garlic and parsley cream sauce
R75.00

Warm Seared Calamari Nicoise

On a bed of green beans, cherry tomatoes, new potatoes, olives and
quail eggs
R65.00

Cauliflower and Truffle Risotto (V)

Finished with parmesan cheese
R50.00

(also available as a main course)
R70.00

Minestrone Soup (V)

Traditional Italian vegetable soup
R40.00

Main Course

Duo of Pork

Slow roasted pork belly, grilled pork fillet served with apple mash potato and star anise cider sauce

R110.00

Braised Lamb Shank

Slow cooked in red wine, honey and cumin. Served on a soft polenta

R150.00

Seared Ostrich

Presented with butternut and potato puree, red wine and mushroom sauce

R130.00

Grilled Rump Steak

With red pepper coulis, baby potatoes and topped with herb butter

R135.00

Kingklip & Prawns

Grilled and served with sautéed cherry tomatoes, calamata olives, artichokes and spicy rice in lemon olive oil

R160.00

Paupiettes of Sole

Poached, topped with a white wine and shrimp sauce on mustard mashed potato and sautéed scallions

R145.00

Linguini Mediterraneo (V)

Tossed with roasted plum tomatoes, spinach, black olives, olive oil and bocconcini

R75.00

Desserts

Watermelon and Feta Cheese Cake

Candied watermelon and a rose infused shooter
R48.00

Lychee and Macadamia Semifreddo

Complimented by a Hanepoot jelly
R48.00

Chocolate Torte

With lavender flavoured white chocolate sauce and vanilla Chantilly
R48.00

Mango Mousse

Served with a almond tuile and saffron infused dried peach chutney
R48.00

Avocado Brûlée

With rosemary and strawberry granite
R48.00

Cheese Selection

South African Cheese Board

Served with biscuits and preserve
R80.00