

STARTERS

11:00 - 14:00 | 15:00 - 18:00

Salmon Roulade 130

Smoke Salmon roulade with a prawn, cucumber and red onion filling. Served with red wine reduction and a citrus salsa.

Baby calamari 130

Grilled calamari tubes & fried tentacles, pink salt, romesco sauce and toasted ciabatta Finished with fresh lemon.

WINE RECOMMENDATION: DURBANVILLE HILLS SAUVIGNON BLANC

The Carpaccio Trio 155

A selection of Game carpaccio served with balsamic glaze, fresh rocket, pine nuts and parmesan shavings. Served with toasted bruschetta.

Suid-Afrikaanse pampoenkoekies 115

Traditional South-African pumpkin fritters stack layered with Goat's cheese, mango sauce and cinnamon palm sugar.

WINE RECOMMENDATION: PROTEA DRY ROSÉ BY ANTHONIJ RUPERT

Our Chef 's Soup of the day 105

Our chef's creation for the day

Fig & Camembert 130

Fried and baked Camembert cheese served on a skewer with caramelized walnuts, pistachios and fragrant tropical fruit compote topped with tortilla crisps. Finished with preserved figs.

WINE RECOMMENDATION: BEYERSKLOOF CHENIN BLANC/PINOTAGE BOUQUET

PASTA, SALADS & VEGETARIAN

11:00 - 14:00 | 15:00 - 18:00

The Fettuccine Alfredo 140

Homemade Fettuccine in a creamy parmesan- butter sauce served with fresh Italian herbs and parma- ham. Topped with freshly grated Parmesan cheese.

Seafood squid ink pasta, chorizo calamari 230 (if squid ink is available)

Homemade squid ink pasta with tomato, basil, baby calamari tubes, squid heads, mussels, prawn meat and chorizo. Served in garlic and chilli concasse.

WINE RECOMMENDATION: LA VIERGE ORIGINAL SIN SAUVIGNON BLANC

Olive marinated chicken and Halloumi salad 140

Olive-marinated sweet chili chicken strips with fried Halloumi, pepper dews, cashew nuts, preserved green figs and mixed garden greens. Finished with a fig and cherry sauce.

The Gluten-free vegetables lasagne 168

Fresh vegetables and herbs layered with romesco sauce on gluten-free lasagne layers. Topped with parmesan cheese.

Butter bean and coconut curry 155 (Vegan)

Butter bean, coconut milk, cinnamon, turmeric and marsala mix. This is served with saffron basmati rice and coriander.

WINE RECOMMENDATION: GABRIELSKLOOF SYRAH

Crackled pork belly & pear salad 145

Oven baked pork belly, slithers of pear, pecan nuts, rocket, Gorgonzola, sun-dried tomato and red onion. (Served with a balsamic reduction.)

MAINS

11:00 - 14:00 | 15:00 - 18:00

Oxtail & mushroom 275

400g Slow cooked oxtail in red wine and fresh herbs. Served with samp or basmati rice and seasonal vegetables.

WINE RECOMMENDATION: THELEMA SHIRAZ

Aged rib-eye with truffle butter 320

400g South-African cut of chargrilled beef ribeye. Served with roasted baby potato and seasonal vegetables. Finished with a mélange of truffle oil and butter.

WINE RECOMMENDATION: RUPERT AND ROTHSCHILD CLASSIQUE

Braised Karoo lamb shank 290

600g Braised shank of lamb. Served with herbed mashed potato, seasonal vegetables and red wine jus.

BANTING OPTION REPLACE MASH WITH CRUSHED SWEET POTATO

WINE RECOMMENDATION: DURBANVILLE HILLS RESERVE PINOTAGE

Crispy pork belly & cider jus 285

300g Slow roasted succulent pork belly with apple cider jus, braised red cabbage, sweet potato and topped with roasted caramel cashew nuts. Served with seasonal vegetables.

WINE RECOMMENDATION: AFRIKAANS VOL 3

MAINS

11:00 - 14:00 | 15:00 - 18:00

250g Prawn fillet 285

250g fillet topped with a duo of queen prawns with a garlic mash and Portuguese beer sauce.

WINE RECOMMENDATION: TOKARA DIRECTORS RESERVE RED 2021

The Vercelli stuffed fillet 285

250g Beef fillet stuffed with Feta, sundried tomato and olives. Served with seasonal vegetables and basil mashed potato with balsamic jus.

WINE RECOMMENDATION: BEYERSKLOOF PINOTAGE

Salmon with lemon crushed potato 280

Salmon with lemon crushed potato topped with a granadilla and vodka sauce. Served with seasonal vegetables.

Local Kingklip 270

South African Kingklip fillet pan-fried in butter and fresh herbs, served with herb mash and seasonal vegetables. Finished with a creamy garlic lemon butter sauce.

WINE RECOMMENDATION: TOKARA CHARDONNAY

Deboned grilled half chicken (lemon & herb or peri-peri) 225

A succulent deboned grilled half chicken served with Saffron rice and roasted vegetables.

WINE RECOMMENDATION: SPIER SAUVIGNON BLANC

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DESSERT

11:00 - 14:00 | 15:00 - 18:00

Hot fudge brownie treats 85

Gelato ice-cream served with a warm brownie and drizzled with a decadent hot fudge sauce.

The famous orange and chocolate crème Brulé 85

Egg custard infused with a hint of orange zest and splash of Belgian chocolate surprise.
Finished with spun sugar and berries.

Stephnie's malva pudding 86

Freshly baked served with vanilla crème anglaise and vanilla ice cream.

Stephnie's Milky Bar sago 85

Sago baked in egg custard and Milky Bar chocolate with cinnamon sugar.

Decadent peppermint crisp tart 90

Sugar peppermint, caramel condensed milk, Chantilly cream and coconut biscuits. Finished with Belgium chocolate shavings.

A slice of cake 85

Ask your waiter for the selection of the day.