

# Starters

Fresh Garden Salad.....	85
<i>Red onion, carrots, red cabbage, tomatoes, bean sprouts, cucumber and lettuce</i>	
Mediterranean Salad.....	95
<i>Grilled artichokes, roasted red peppers, feta, olives, tomatoes and lettuce</i>	
Roasted Red Pepper Soup.....	100
<i>Served with a small melted cheese Flammkuchen</i>	
Beetroot Salad.....	100
<i>Roasted beetroot, goats cheese, lettuce and honey-roasted walnuts served with a guava &amp; rooibos dressing</i>	
Prawn & Avocado Ritz.....	150
<i>Served with piquant sauce</i>	
Oak Smoked Trout Rösti.....	150
<i>Potato rösti served with Oak Smoked Trout and crème fraîche</i>	
Burrata.....	170
<i>Served with rosa tomatoes, basil leaves and extra-virgin olive oil</i>	

# Mains

Grilled Chicken Paillard.....	110
<i>Served with watercress, rosa tomatoes, Parmesan shavings and balsamic reduction</i>	
Mushroom Burger(V).....	130
<i>Homemade mushroom pattie with lettuce, tomato salsa and gherkin relish served on a Ciabatta roll with a choice of chips or coleslaw.</i>	
Rindsgulasch.....	130
<i>Traditional Austrian Gulasch made with beef, paprika, onions and served with Spätzle</i>	
Kingklip in Beer Batter.....	180
<i>Served with salad, french fries and tartare sauce</i>	
Seared Tuna Nicoise.....	190
<i>Served with olives, potatoes, boiled egg, green beans, tomatoes and lettuce with a traditional dressing</i>	
Seared Beef Fillet.....	250
<i>Served with salad, french fries and béarnaise sauce</i>	
Slow Roasted Lamb Shank.....	280
<i>Served with mashed potatoes, wild mushrooms, carrots and red wine jus</i>	

# Dessert

Ice-cream.....	50	Don Pedro.....	70
<i>2 Scoops of our homemade crème fraîche ice-cream</i>		<i>Amarula/Kahlua/Whisky/Frangelico and vanilla ice-cream</i>	
Affogato.....	50	Chocolate fondant.....	80
<i>Vanilla ice-cream topped with a shot of espresso coffee</i>		<i>Baked chocolate dessert topped with a cherry coulis and served with homemade crème fraîche ice-cream</i>	
Crème brûlée.....	65		
<i>Baked custard with caramelised sugar topping</i>			

A discretionary 15% service charge will be added to groups of 10 or more

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Charcuterie.....	170
<i>Served with a sourdough baguette, prosciutto, coppa and salami Felino with caper berries, gherkins and smoked rooibos butter</i>	
Biltong & Droë wors.....	185
<i>Served with a sourdough baguette, smoked rooibos butter and Peppadew® pâté</i>	
Cheese.....	210
<i>Served with a sourdough baguette, Stone House brie, Cremalat gorgonzola, Swissland Tomini goats cheese, Anura Mountain cheese and rosé grape jelly</i>	
Cheese & Charcuterie.....	250
<i>Served with a sourdough baguette, Fine cheeses, cured meats and homemade condiments</i>	
Vegan Platter.....	170
<i>Homemade vegan cheese with hummus, vegetable tempura, mushroom pattie, pumpkin pops, mixed vegetables, smoked carrots, artichokes, flatbread and ancient grain crackers</i>	
Antipasto for 2.....	360
<i>Served with a sourdough baguette, buffalo mozzarella, prosciutto, slinzega, biltong, cacciotorini, artichokes, olives, grilled peppers, hummus and sun-dried tomatoes</i>	

## Flammkuchen

Thinly rolled flatbread baked in a wood-fired oven

Classic.....	160
<i>With a choice of pancetta or artichokes, crème fraîche, leeks, red onions and chives</i>	
Vegan.....	170
<i>Vegan pesto, grilled peppers, mushrooms, olives, capers, artichokes and truffle oil</i>	
Meat.....	180
<i>Slow roasted lamb, crème fraîche, roasted tomatoes, feta &amp; rocket with chimichurri sauce</i>	
Winemaker's.....	180
<i>Crème fraîche, bacon, boerewors, 2 eggs, roasted tomatoes, mushrooms and rocket</i>	
Caprese.....	190
<i>Buffalo mozzarella, slow-roasted tomatoes and basil dressing</i>	

## Beverages

Cappuccino/Latte/Americano.....	28	Homemade Lemonade.....	25
Single espresso.....	24	Guava & Rooibos ice tea.....	40
Double espresso.....	28	Non Alcoholic Mojito.....	40
Selection of Tea.....	22	Non Alcoholic Pina Colada.....	40
Hot Chocolate.....	35	Still/Sparkling water.....	28