

Salad

Mediterranean Salad

Grilled artichokes, roasted red peppers, feta, olives, tomatoes and lettuce

95

Mains

Grilled Chicken Paillard

Served with watercress, rosa tomatoes, Parmesan shavings and balsamic reduction

110

Beef Burger

Homemade beef patty with cheddar/gorgonzola cheese, lettuce, tomato and gherkin salsa on a Brioche bun with chips and onion rings

140

Mushroom Burger(V)

Homemade mushroom patty with lettuce, tomato and gherkin salsa on a Ciabatta bun with chips and onion rings

140

Rindsgulasch

Traditional Austrian Gulasch made with beef, paprika, onions and served with Spätzle

130

Kingklip in Beer Batter

Served with salad, chips and tartare sauce

180

Seared Beef Fillet

Served with salad, chips and béarnaise sauce

250

Extras

Baguette

25

Seasonal fruit

15

Gherkins / Olives / Caper berries

25

Cheese (single portion)

50

Goats cheese (Fairview Crottin)

75

Peppadew® pâté

25

Dessert

Chocolate fondant

Baked chocolate dessert topped with a cherry coulis and served with homemade crème fraîche ice-cream

80

Ice-cream

2 Scoops of our homemade crème fraîche ice-cream

50

Don Pedro

Amarula/Kahlua/Whisky/Frangelico and vanilla ice cream

70

Affogato

Vanilla ice-cream topped with a shot of espresso coffee

50

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

Platters

Charcuterie <i>Served with a baguette, prosciutto, coppa and salami Felino with caper berries, gherkins and smoked rooibos butter</i>	170
Biltong & Droë wors <i>Served with a baguette, smoked rooibos butter and Peppadew® pâté</i>	185
Cheese <i>Served with a baguette, Stone House brie, Cremalat gorgonzola, Klein River Havarti, Stone House Bergkase and rosé grape jelly</i>	210
Cheese & Charcuterie <i>Served with a baguette, Fine cheeses, cured meats and homemade condiments</i>	250
Trout <i>Oak smoked trout ribbons, dill & lemon crème fraîche, cucumber pickle and a baguette</i>	185

Flammkuchen

Thinly rolled flatbread baked in a wood-fired oven

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

Beverages

Cappuccino/Latte/Americano	28
Single espresso	24
Double espresso	28
Selection of Tea	22
Hot Chocolate	35
Homemade Lemonade	25
Still/Sparkling water	28

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