

Salad

- Mediterranean Salad** 95
Grilled artichokes, roasted red peppers, feta, olives, tomatoes, cucumbers and lettuce
- Chicken Caesar Salad** 120
Lettuce, grilled chicken, bacon, poached eggs and croutons with homemade dressings

Mains

- Rindsgulasch** 130
Traditional Austrian Gulasch made with beef, paprika, onions and served with Spätzle
- Beef Burger** 140
Homemade Chalmar beef patty with cheddar/gorgonzola cheese, lettuce, tomato and gherkin salsa on a Brioche bun with chips and onion rings
- Mushroom Burger(V)** 140
Homemade mushroom patty with lettuce, tomato and gherkin salsa on a Ciabatta bun with chips and onion rings
- Trout Rosti** 150
Potato rosti served with oak smoked trout and crème fraîche
- Kingklip in Beer Batter** 180
Served with salad, chips and tartare sauce
- Seared Tuna Nicoise** 180
Seared tuna steak, olives, potatoes, boiled egg, green beans, tomatoes and lettuce with a traditional dressing
- Seared Beef Fillet** 250
Chalmar beef fillet served with salad, chips and béarnaise sauce

Extras

- Seasonal fruit 15
- Baguette 25
- Gherkins / Olives / Caper berries 25
- Peppadew® pâté 25
- Cheese (single portion) 50
- Goats cheese (Fairview Crottin) 75

Dessert

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

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

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
Rooibos & Guava Ice Tea	40
Non-alcoholic Mojito	40
Appletiser	30
Red Grapetiser	30
Still/Sparkling water	28

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