

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

Soups

- Rindsgulasch** 130
Traditional Austrian Gulasch made with beef, paprika, onions and served with Spätzle
- French Onion** 95
Traditional French Onion soup with a rich beef stock base served with a Croûte au fromage
- Roasted Cauliflower** 95
Creamy roasted cauliflower with coconut milk served with slivers of freshly baked baguette
- Trio of Soups** 110
An appetiser portion of Rindsgulasch, French onion soup and Roasted Cauliflower soup with slivers of freshly baked baguette

Mains

- 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
- Vegan Burger** 140
Homemade mushroom patty with lettuce, tomato and gherkin salsa on a Ciabatta bun with chips and onion rings
- Trout Rosti (subject to availability)** 150
Potato rosti served with oak smoked trout and crème fraîche
- Kingklip in Beer Batter (subject to availability)** 180
Served with salad, chips and tartare sauce
- Slow Roasted Lamb Shank (subject to availability)** 250
Served with mashed potatoes, wild mushrooms, vegetables and red wine jus
- Seared Beef Fillet** 250
Chalmar beef fillet served with salad, chips and béarnaise sauce

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
- 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 170
Served with a baguette, prosciutto, coppa and salami Felino with caper berries, gherkins and smoked rooibos butter

Biltong & Droë wors 185
Served with a baguette, smoked rooibos butter and Peppadew® pâté

Cheese 210
Served with a baguette, Stone House brie, Cremalat gorgonzola, Klein River Havarti, Stone House Bergkase and rosé grape jelly

Cheese & Charcuterie 250
Served with a baguette, Fine cheeses, cured meats and homemade condiments

Extras

Gherkins / Olives / Caper berries / Baguette / Peppadew® pâté 25

Cheese (single portion) 50

Flammkuchen

Thinly rolled flatbread baked in a wood-fired oven

Classic 160
With a choice of Alphen Speck or artichokes, crème fraîche, leeks, red onions and chives

Vegan 170
Vegan pesto, grilled peppers, mushrooms, olives, capers, artichokes and truffle oil

Meat 180
Slow roasted lamb, crème fraîche, roasted tomatoes, feta & rocket with chimichurri sauce

Winemaker's 180
Crème fraîche, bacon, boerewors, 2 eggs, roasted tomatoes, mushrooms and rocket

Caprese 190
Buffalo mozzarella, slow-roasted tomatoes and basil dressing

Beverages

Cappuccino/Latte/Americano 28

Single espresso 24

Double espresso 28

Selection of Tea 22

Hot Chocolate 35

Homemade Lemonade 25

Non-alcoholic Mojito 40

Appletiser / Red Grapetizer 30

Still/Sparkling water 28

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