

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 Caesar dressing

Mains

- Rindsgulasch** 130
Traditional Austrian Goulash 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
- Vegan Sliders** 140
Homemade mushroom patties with lettuce, tomato and gherkin salsa on sesame seed buns with chips and onion rings
- Trout Rosti** (subject to availability) 150
Potato rosti served with oak smoked trout and crème fraîche
- Seared Tuna Nicoise** (subject to availability) 190
Seared tuna steak, olives, potatoes, boiled egg, green beans, tomatoes and lettuce with a traditional dressing
- Kingklip in Beer Batter** (subject to availability) 200
Served with salad, chips and tartare sauce
- Seared Beef Fillet** 250
Chalmar beef fillet served with salad, chips and béarnaise sauce
- Pulled Lamb** (subject to availability) 250
Slow-roasted pulled lamb served with potato Gratin, wild mushrooms and green beans

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/Coffee Liqueur/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

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

Platters

Charcuterie 170
Prosciutto, coppa and salami Felino served with a baguette, caper berries, gherkins and smoked rooibos butter

Biltong & Droë wors 195
Served with a baguette, smoked rooibos butter and Peppadew® pâté

Cheese 210
Stone House brie, Cremalat gorgonzola, Klein River Havarti, Anura Mountain cheese served with a baguette and rosé grape jelly

Cheese & Charcuterie 250
Fine cheeses, cured meats served with a baguette 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

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