

Salad

Mediterranean Salad <i>Grilled artichokes, roasted red peppers, feta, olives, tomatoes, cucumbers and lettuce</i>	100
Beetroot Salad <i>Roasted beetroot, goats cheese, lettuce and honey-roasted walnuts served with a citrus & honey dressing</i>	110
Chicken Caesar Salad <i>Lettuce, grilled chicken, bacon, poached eggs and croutons with homemade Caesar dressing</i>	120

Mains

Rindsgulasch <i>Traditional Austrian Goulash made with beef, paprika, onions and served with Spätzle</i>	140
Vegan Sliders <i>Homemade mushroom patties with lettuce, tomato and gherkin salsa on sesame seed buns with chips and onion rings</i>	140
Beef Burger <i>Homemade Chalmar beef patty with cheddar/gorgonzola cheese, lettuce, tomato and gherkin salsa on a Brioche bun with chips and onion rings</i>	150
Trout Rosti (subject to availability) <i>Potato rosti served with oak smoked trout and crème fraîche</i>	160
Seared Tuna Nicoise (subject to availability) <i>Seared tuna steak, olives, potatoes, boiled egg, green beans, tomatoes and lettuce with a traditional dressing</i>	200
Kingklip in Beer Batter (subject to availability) <i>Served with salad, chips and tartare sauce</i>	210
Lobster Sandwich (subject to availability) <i>Lobster tail dressed in cocktail sauce with lettuce and avocado salsa on a toasted brioche bun. Served with chips (sustainable fish and ethically sourced)</i>	250
Pulled Lamb (subject to availability) <i>Slow-roasted pulled lamb served with potato Gratin, wild mushrooms and green beans</i>	260
Seared Beef Fillet (subject to availability) <i>Chalmar beef fillet served with salad, chips and béarnaise sauce</i>	270

Dessert

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

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

Platters

Charcuterie

*Prosciutto, coppa and salami Felino, olive tapenade, gherkins & Peppadew® pâté.
Served with a French baguette and smoked rooibos butter.*

180

Biltong & Droë wors

Served with a French baguette, smoked rooibos butter and Peppadew® pâté

210

Cheese

La Petite France brie, Cremalat gorgonzola, Klein River Havarti, Anura Mountain cheese, grape jelly, nuts, mebos and seasonal fruit. Served with a French baguette and smoke rooibos butter

220

Cheese & Charcuterie for 2

Fine cheeses, cured meats, seasonal fruits, artichokes, mebos, nuts, Peppadew® pâté, grape jelly, olive tapenade, served with a French baguette

390

Extras

Gherkins / Olives / Caper berries / Peppadew® pâté

30

French baguette (Pain d'Epi)

45

Cheese (single portion)

55

Flammkuchen

Thinly rolled flatbread baked in a wood-fired oven

Classic

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

160

Vegan

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

170

Winemaker's

Crème fraîche, bacon, boerewors, 2 eggs, roasted tomatoes, mushrooms and rocket

180

Meat

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

195

Caprese

Buffalo mozzarella, slow-roasted tomatoes and basil dressing

210

Truffle & Wild Mushroom (subject to availability)

Fresh black truffle shavings, crème fraîche, roasted wild mushrooms & onion

295

Beverages

Liqueur Coffee - Amarula/Coffee Liqueur/Whisky/Frangelico

70

Cappuccino/Latte/Americano/Cortado

30

Single espresso

26

Double espresso

30

Selection of Tea

22

Hot Chocolate

35

Homemade Lemonade

25

Non-alcoholic Mojito

45

Appletiser / Red Grapetizer

30

Still/Sparkling water

28

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