

Salad

Mediterranean Salad	100
<i>Grilled artichokes, roasted red peppers, feta, olives, tomatoes, cucumbers and lettuce.</i>	
- add grilled chicken breast	120
Beetroot Salad	110
<i>Roasted beetroot, goats cheese, lettuce and walnuts served with a honey balsamic reduction</i>	

Platters

Charcuterie	220
<i>Prosciutto, Bresaola and salami, olive tapenade, gherkins & Peppadew® pâté.</i>	
<i>Served with a French baguette and smoked rooibos butter.</i>	
Biltong & Droë wors	220
<i>Served with a French baguette, smoked rooibos butter and Peppadew® pâté</i>	
Cheese	220
<i>La Petite France brie, Cremalat gorgonzola, Klein River Havarti, Anura Mountain cheese, grape jelly and seasonal fruit. Served with a French baguette and smoked rooibos butter</i>	
Cheese & Charcuterie for 2	420
<i>Fine cheeses, cured meats, seasonal fruits, artichokes, gherkins, caper berries, Peppadew® pâté, grape jelly, olive tapenade, served with a French baguette</i>	

Flammkuchen

Thinly rolled flatbread baked in a wood-fired oven

Classic	160
<i>With a choice of Alphen Speck or artichokes, crème fraîche, leeks, red onions and chives</i>	
Vegan	170
<i>Vegan pesto, grilled peppers, mushrooms, olives, capers, artichokes and truffle oil</i>	
Winemaker's	180
<i>Crème fraîche, bacon, boerewors, 2 eggs, roasted tomatoes, mushrooms and rocket</i>	
Meat	195
<i>Slow roasted lamb, crème fraîche, roasted tomatoes, feta & rocket with chimichurri sauce</i>	
Caprese	210
<i>Buffalo mozzarella, slow-roasted tomatoes and basil dressing</i>	
Truffle & Wild Mushroom (subject to availability)	295
<i>Fresh black truffle shavings, crème fraîche, roasted wild mushrooms & onion</i>	

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

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

Soup

French Onion <i>Classic French onion soup made with beef stock and slow-cooked caramelised onions. Served with Gruyère toast</i>	95
Pumpkin & Ginger <i>Roasted pumpkin and ginger soup</i>	95
Trio of Soups <i>Appetizer portions of Goulash, French onion and Roasted pumpkin & ginger soup</i>	120

Mains

Vegan Sliders <i>Homemade mushroom patties with lettuce, tomato and gherkin salsa on sesame seed buns with chips and onion rings</i>	140
Rindsgulasch <i>Traditional Austrian Goulash made with beef, paprika, onions and served with Spätzle</i>	150
Beef Burger <i>Homemade 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
Kingklip <i>Beer battered and served with salad, chips and homemade tartare sauce - or grilled and served with an olive & caper salsa</i>	210
Pasta <i>Wild mushrooms and fresh truffle with a gorgonzola & coconut cream sauce</i>	220
Asian Seared Tuna (subject to availability) <i>Seared tuna steak, olives, potatoes, boiled egg, green beans, tomatoes and baby leaves with a wasabi, miren and sushi mayo dressing</i>	220
Seared Beef Fillet (subject to availability) <i>Seared beef fillet on potato rosti with roasted baby vegetables and red wine jus</i>	270
Slow Roasted Lamb Shank (subject to availability) <i>Served with bone marrow mashed potato, roasted baby vegetables and red wine jus</i>	290

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>	70
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
Malva Pudding <i>Malva pudding with Amarula Crème Anglaise and homemade ice-cream</i>	90