

Platters

Biltong & Droë wors <i>Served with a French baguette, smoked rooibos butter and Peppadew® pâté</i>	245
Cheese <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>	260
Charcuterie <i>Prosciutto, Bresaola and salami, olive tapenade, gherkins & Peppadew® pâté. Served with a French baguette and smoked rooibos butter.</i>	255
Cheese & Charcuterie for 2 <i>Fine cheeses, cured meats, seasonal fruits, artichokes, gherkins, caper berries, Peppadew® pâté, grape jelly, olive tapenade, served with a French baguette</i>	495

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>	170
Vegan <i>Vegan pesto, grilled peppers, mushrooms, olives, capers, artichokes and truffle oil</i>	190
Winemaker's <i>Crème fraîche, bacon, boerewors, 2 eggs, roasted tomatoes, mushrooms and rocket</i>	190
Meat <i>Slow roasted lamb, crème fraîche, roasted tomatoes, feta & rocket with chimichurri sauce</i>	200
Caprese <i>Buffalo mozzarella, slow-roasted tomatoes and basil dressing</i>	230
Truffle & Wild Mushroom <i>Fresh black truffle shavings, crème fraîche, roasted wild mushrooms & onion</i>	390

Beverages

<i>Liqueur Coffee - Amarula/Coffee Liqueur/Whisky/Frangelico</i>	80
<i>Cappuccino/Latte/Americano/Cortado</i>	35
<i>Single espresso</i>	30
<i>Double espresso</i>	35
<i>Selection of Tea</i>	25
<i>Hot Chocolate</i>	40
<i>Sanpellegrino - Blood Orange, Grapefruit, Orange, Lemon or Pomegranate & Orange</i>	48
<i>Non-alcoholic Mojito</i>	45
<i>Still/Sparkling water</i>	30

Salad

Mediterranean Salad <i>Grilled artichokes, roasted red peppers, feta, olives, tomatoes, cucumbers and lettuce.</i> - <i>add grilled chicken breast</i>	120 140
Beetroot Salad <i>Roasted beetroot, goats cheese, lettuce and walnuts served with a honey balsamic reduction</i>	120
Burrata Prosciutto Salad <i>Italian Burrata on a bed of baby leaves, watermelon, Prosciutto shavings and drizzled with herb infused balsamic reduction</i>	240
Quinoa Salad Bowls <i>Tabouleh Quinoa, baby leaves, cucumber, carrots, Edamame beans, radish, crispy onion, sesame seeds, spring onions and pickled cabbage</i>	
- <i>Falafel and Hummus</i>	130
- <i>Sweet Chilli Chicken</i>	150
- <i>Teriyaki Tuna</i>	190

Mains

Vegan Sliders <i>Homemade mushroom patties with lettuce, tomato and gherkin salsa on sesame seed buns with French fries or sweet potato fries and onion rings</i>	150
Beef Burger <i>Homemade beef patty with cheddar/gorgonzola cheese, lettuce, tomato and gherkin salsa on a Brioche bun with French fries or sweet potato fries and onion rings</i>	160
Rindsgulasch <i>Traditional Austrian Goulash made with beef, paprika, onions and served with Spätzle</i>	165
Trout Rosti <i>Potato rosti served with oak smoked trout and crème fraîche</i>	170
Kingklip <i>Beer battered and served with salad, French fries or sweet potato fries and homemade tartare sauce</i> - <i>or grilled and served with an olive & caper salsa</i>	240
Seared Tuna Nicoise <i>Seared tuna steak, olives, potatoes, boiled egg, green beans, tomatoes and lettuce with a traditional dressing</i>	240
Seared Beef Fillet <i>Chalmar beef fillet served with salad, French fries or sweet potato fries and béarnaise sauce</i>	290
Lobster on Brioche <i>A choice of one or two Lobster tails dressed in cocktail sauce with lettuce and avocado salsa on toasted brioche bread. Served with French fries or sweet potato fries</i>	350/590

Dessert

Affogato <i>Vanilla ice-cream topped with a shot of espresso coffee</i>	55
Ice-cream <i>2 Scoops of our homemade crème fraîche ice-cream</i>	65
Creme brulee <i>Baked custard with caramelised sugar topping</i>	80
Don Pedro <i>Amarula/Coffee Liqueur/Whisky/Frangelico and vanilla ice cream</i>	80
Chocolate fondant <i>Baked chocolate dessert topped with a cherry coulis and served with homemade crème fraîche ice-cream</i>	90
Fridge Cheesecake <i>Homemade fridge cheesecake topped with fresh strawberries</i>	85

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