

Platters

Biltong & Droë wors <i>Served with a French baguette, smoked rooibos butter and Peppadew® pâté</i>	260
Charcuterie <i>Prosciutto, Coppa and salami, olive tapenade, gherkins & Peppadew® pâté. Served with a French baguette and smoked rooibos butter.</i>	265
Prosciutto <i>Prosciutto, olive tapenade, gherkins & Peppadew® pâté. Served with a French baguette and smoked rooibos butter.</i>	295
Cheese <i>La Petite France Brie, Gorgonzola, Gay's Guernsey Prince Albert Regal Mature Cheddar, Klein River Gruberg Vintage, grape jelly and seasonal fruit. Served with a French baguette and smoked rooibos butter</i>	320
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>	560

Flammkuchen

Thinly rolled flatbread baked in a wood-fired oven

Classic (recommended pairing wine - Constantia Glen TWO 2021) <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>	215
Lamb (recommended pairing wine - Van Wyk Rebecca May 2021) <i>Slow roasted lamb, crème fraîche, roasted tomatoes, feta & rocket with chimichurri sauce</i>	220
Winemaker's <i>Crème fraîche, bacon, boerewors, 2 eggs, roasted tomatoes, mushrooms and rocket</i>	240
Caprese <i>Buffalo mozzarella, slow-roasted tomatoes and basil pesto</i>	290
Truffle & Wild Mushroom <i>Fresh truffle shavings, truffle oil, crème fraîche, roasted wild mushrooms & onion</i>	450
- without fresh truffle shavings	250

Beverages

Still/Sparkling water	30
Non-alcoholic Mojito	48
Sanpellegrino - Blood Orange, Grapefruit, Orange, Lemon or Pomegranate & Orange	50
Cappuccino/Latte/Cortado	38
Americano	35
- Oat or Almond Milk	25
Single espresso/ Double espresso	35
Selection of Tea	28
Hot Chocolate	45
Liqueur Coffee - Amarula/Coffee Liqueur/Whisky/Frangelico	95

Salad

Beetroot Salad (recommended pairing wine - Constantia Glen Sauvignon Blanc) <i>Roasted beetroot, goats cheese, lettuce and walnuts served with a honey balsamic reduction</i>	125
Mediterranean Salad <i>Grilled artichokes, roasted red peppers, feta, olives, tomatoes, cucumbers and lettuce.</i> - <i>add grilled chicken breast</i>	130 180
Burrata <i>Served with tomatoes, Basil leaves and extra-virgin olive oil</i>	200

Mains

Vegan Sliders (V) <i>Homemade mushroom and falafel patties with lettuce, tomato and gherkin salsa on sesame seed buns with French fries or sweet potato fries and onion rings</i>	170
Rindsgulasch <i>Traditional Austrian Goulash made with beef, paprika, onions and served with Spätzle</i>	180
Wagyu Beef Burger <i>Wagyu beef patty with Cheddar cheese, lettuce, tomato and gherkin salsa on a Brioche bun with French fries or sweet potato fries and onion rings</i> - <i>replace Cheddar with Gorgonzola</i>	185 210
Trout Rosti (recommended pairing wine - Constantia Glen TWO 2021) <i>Potato rosti served with oak smoked trout and crème fraîche</i>	190
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, beans, tomatoes and lettuce with a traditional dressing</i>	250
Seared Beef Fillet (recommended pairing wine - Constantia Glen THREE 2021) <i>Beef fillet served with salad, French fries or sweet potato fries and béarnaise sauce</i>	315
Char Grilled Rib-eye (recommended pairing wine - Constantia Glen FIVE 2021) <i>30 day dry-aged beef Rib-eye served on potato rosti with seasonal vegetables and jus</i>	360
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>	400/720

Dessert

Affogato <i>Vanilla ice-cream topped with a shot of espresso coffee</i>	60
Ice-cream <i>2 Scoops of our homemade crème fraîche ice-cream</i>	75
Creme brulee <i>Baked custard with caramelised sugar topping</i>	80
Don Pedro <i>Amarula/Coffee Liqueur/Whisky/Frangelico and vanilla ice cream</i>	95
Chocolate fondant <i>Baked chocolate dessert topped with a cherry coulis and served with homemade crème fraîche ice-cream</i>	95