

Lunch and Dinner

Starters:

Homemade Soup bread and butter	125
Leeks and Potatoes , salt crusted potatoes, poached leeks, potato mash, green leek sauce	125
Roasted beetroot , smoked feta, sweet & sour pickled yellow beets, walnuts, yogurt dressing	140
Spinach and cheese ravioli , wild mushrooms, butter, toasted cashew nuts	150 / 250
Twice baked cheese soufflé , radish, apple, beetroot, hazelnuts, blue cheese	175
Panko prawns , avo puree, salad, cucumber, tomato, onions, feta salad	225

Mains

Vegetarian dish of the day	225
Pasta of the day please ask our staff what's fresh today	250
Indian Lamb Curry , coconut rice, pineapple and tomato salsa and roti	250
Grilled ostrich , butternut puree, mange tout, bourguignon sauce	295
Creamy coconut prawn curry , grilled prawns, fragrant jasmine rice	295
Fish of the day , tomato bredie, mussels, prawns	350
Beef Stroganoff , filet of beef, mushrooms, basmati rice	350

Sides	50
Truffle Mash Potatoes	
Gnocchi, Cheese Sauce	
Mash Balls, Cheese, Red Onion, Bacon	
Seasonal Green Veg, Brown Butter Roasted Almonds.	
Rustic Fries	
Homemade mayo garlic mayo sweet chilli sauce	20

We endeavour to meet all special requests and dietary requirements. Kindly inform us if there is anything you do not eat.
Gratuities are shared by all staff. We do not add a gratuity, except for tables of 6 or more, which will incur a 12% gratuity.

Dessert

Chocolate sundae , milk chocolate sponge, chocolate crumb, espresso sauce vanilla ice cream.	150
Crepes , hazelnut chocolate filling, vanilla chattily cream, fresh citrus	150
Winter's orange cake , crème fraiche, orange peel	150
Clouds cheese platter 4 local cheeses, watermelon konfyt, fig preserve, crackers	295

Something light

Gnocchi , Boerenkaas sauce, grated parmesan	150
Deconstructed chicken salad , mango, baby tomatoes, avocado, red onion, cucumber baby leaves, French dressing	150
Spicy ramen , prawns, soft boiled egg, shitake mushrooms	250
Mini cheese plate 3 local cheeses, watermelon konfyt & fig preserve, artisan bread & crackers	250
Cape Winelands Platter Local cheeses & charcuterie olives, gherkin, watermelon konfyt & fig preserve, homemade bread & crackers	450
Winter Platter for 2 2 cups of homemade soup 2 local cheeses & 2 charcuterie, 2 prawn spring rolls & 2 veggie spring rolls 2 samosas, olives & sweet chilly sauce homemade bread & crackers	590

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