

Lunch and Dinner

Starters:

Homemade Soup bread and butter	125
Roasted beetroot , smoked feta, sweet & sour pickled yellow beets, pistachio, yogurt dressing	125
Seared tuna , cucumber, apple, rocket, spring onion, sesame oil, wasabi-avo puree, seeds	195
Melon, prosciutto , mint marinade, feta, heirloom tomatoes, French dressing	195
Shrimps, avocado , spinach, tomato, onion, spicy mayo	225

Mains

Vegetarian dish of the day	220
Pasta of the day please ask our staff what we are cooking up today	250
Grilled ostrich , fondant potato, mange tout, roasted butternut, gooseberry jus	250
Fresh fish , coconut curry sauce, corn, mushrooms, burnt peppers	350
Or Norwegian salmon	395
Fillet steak , caramelised onion puree, crispy kale, bourguignon sauce	350

Sides	50
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Rustic fries

Gnocchi, Boerenkaas sauce

Butternut, almonds, chardonnay sauce

Braised red cabbage, red apple sauce

Sauces

Homemade mayo garlic mayo sweet chilli sauce	20
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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

Tripple Choc fondant dark, milk and white chocolate, vanilla ice cream	150
Lemon Tart Mango sorbet	150
Buttermilk panna cotta , granadilla sorbet, strawberries, lemon-thyme crumble meringue shard, strawberry-champagne sauce	150
Clouds cheese platter 4 local cheeses, watermelon konfyt, fig preserve, crackers	295

Something light

Gnocchi , Boerenkaas sauce, grated parmesan	120
Deconstructed chicken salad , mango, baby tomatoes, avocado, red onion, cucumber baby leaves, French dressing	150
Butternut & biltong salad , goats cheese balls, orange vinaigrette	160
Mini cheese plate 3 local cheeses, watermelon konfyt & fig preserve, artisan bread & crackers	225
Cape Winelands Platter Local cheeses & charcuterie olives, gherkin, watermelon konfyt & fig preserve, homemade bread & crackers	450
Summer Platter for 2 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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