



SOMETHING TO NIBBLE -while you decide

*SPICY CARAMELIZED NUTS

brown sugar and spices 48

*WARM MEDLEY OF OLIVES & TOMATOES

rosemary, garlic and lemon 40

TO START

Grilled Summer Peaches 79

creamy feta, summer berry, baby leaves and almonds

Panko Calamari Steak 75

taco shell, pico de gallo, black beans, Ancho mayo

Coconut Prawns 89

served over watermelon, mint & jalapeno salad

Crispy Pork Belly

65

*caramelised sweet potato puree,
homemade tomato chutney*

Baby Spinach, Cashew &

Tofu Salad

65

dressed with sesame oil, ponzu and white balsamic

Tartar of Beef

85

*Dijon mustard, fresh coriander, free range egg yolk
pickled shallot, roasted garlic, parmesan, Melba toast
(available as a main course served with house cut chips) R165*

Steamed Mussels

78

*Sherry, cream, red onion and Chorizo
(available as a main course served with house cut chips) R145*

Note:

Regret, no split bills

A 10% service fee will be added to table of 8 or more

Entertainer vouchers-

-ensure your server is aware you will be using the voucher

-No BYO -No corkage

MAIN COURSE

Duck Breast

*pan fried with sweet potato, sesame seeds,
mange tout & Hoisin* 185

Cous Cous & Emmental Stuffed Pepper

served over yellow gazpacho sauce 125

Stuffed Organic Chicken Breast

Pancetta, Panko & garlic stuffing, vine tomato & peas 155

The "Original" Gatriles Duck & Cherry Pie

*roasted duck meat in a rich port and black cherry sauce,
topped with home-made puff pastry* 165

Roasted Pork Fillet Wrapped in Bacon

grilled vegetables, thyme butter & honeyed jus 145

Spicy Moroccan Lamb Salad

*chic peas, feta, Turkish apricot, harissa dressing,
straw potatoes* 135

Fresh Local Pan Roasted Salmon Trout

served with fresh Kimchi 155

SIDE ORDERS

House Cut Chips 20

"Posh" Chips, -truffle oil
and parmesan cheese 40

Creamy, Roast Garlic, Mash

Tempura Greens

Small Organic Salad

Steamed Greens

Cauliflower Mash

Honey & Garlic Roasted Butternut

Mixed Baby Beets in Olive Oil and Balsamic 30

WHAT'S YOUR BEEF ?

sourced from our farm butcher

Dry Aged Rump

small 250g 135

medium 500g (no sharing) 215

Plain Grilled Fillet 250g 195

Beef on the Bone

always more flavorful,

size and cut vary priced at R39.00 / 100g,

please ask your server

**the above, served with house cut chips & confit garlic-*

**add- gourmet sauces or butters at R25-*

"Hollandse" Pepper Fillet

*rolled in crushed black peppercorns, pan fried
in a rich cream & brandy sauce and flambéed
at the table, served with hand cut chips 225*

The "96" Prime Beef Burger

*100% beef patty, ground from our prime cuts, with roasted onions, fresh tomato, grilled
mushrooms and Healy's Cheddar on a toasted sesame bun*

small 250g 135

medium 500g (no sharing) 215

(Chips, substituted for other sides at half price)

SAUCES & BUTTERS

-Home made mayonnaise

-Creamy mushroom and garlic sauce

-Boonies Chilli and garlic butter

-Chimichuri-(parsley, garlic, lime, coriander, chilli)

-Whole grain mustard butter 25

-Rich red wine bordelaise sauce with marrow

-Creamy black peppercorn sauce

-Gorgonzola cream sauce 30

TASTING MENU

A journey of what we perceive is the "Full Monty"
of current menu classics

Each dish paired with the wines of partners
Ken Forrester & Martin Meinert

Grilled summer peach salad

creamy feta, summer berry. baby leaves and almond
Ken Forrester Sauvignon Blanc 2015

Fried Coconut Prawns

watermelon, mint & jalapeno salad
Ken Forrester Chenin Blanc Reserve 2014

Fresh local Salmon trout

pan fried, with fresh Kimchi
Martin Meinert Pinot Noir 2012

Sorbet

Roasted Pork Fillet Wrapped in Bacon

grilled vegetables, thyme butter & honeyed jus
Ken Forrester Renegade 2013

"Hollandse" Pepper Fillet

rolled in crushed peppercorns, pan fried
in cream and brandy
Martin Meinert Cabernet Sauvignon 2012

Dried fruit & nut pie

with spiced syrup, rum & raisin ice cream
Something "sticky"