

**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

**Melon & Chevin Salad** 79  
served with mint and mustard leaves, nuts,  
lime & fig dressing

**Grilled Long Stem Broccoli**  
69  
garlic aioli, red pepper coulis & toasted  
almond

**Micro Vegetable Salad**  
79  
fresh avocado, yuzu, mirin & ponzu

**Crispy Pork Belly**  
69  
caramelised sweet potato puree,  
homemade tomato chutney

**Tartar of Beef** 89  
dijon mustard, fresh coriander, free range  
egg yolk, pickled shallot, roasted garlic,  
parmesan, Melba toast  
(available as a main course, with house cut chips)  
165

**Steamed Mussels** 79  
in a fresh tomato, sherry, bacon & herb sauce  
(available as a main course served with house cut  
chips) 155

**Springbok Carpaccio** 69  
with creamed gorgonzola, pesto oil, micro  
herbs

**Soup of the Day** SQ  
changes daily, please ask your server

Regret, no split bills  
A 10% service fee will be added to table of 8 or more  
Sharing of meals will have a R30 surcharge

## MAIN COURSE

**Baked Aubergine Rolls**  
135  
stuffed with brown mushrooms & creamed  
cheese  
fresh tomato sauce & shimeji

**Penne Pasta**  
125  
creamy butternut, fresh vegetables,  
parmesan cream sauce

**Smoked Chicken & A Honey  
Rasher** 165  
with a white wine and shallot sauce;  
vegetable noodles

**Gatrules Duck & Cherry Pie**  
roasted duck meat in a rich port and black  
cherry sauce,  
topped with home-made puff pastry  
165  
\*please allow 30 mins...

**Lamb Rissoles** 165  
with baby carrot and fine bean salad;  
Moroccan spiced yoghurt dressing

**Oven Roasted Fresh Fish**  
SQ  
changes daily, please ask your server

**Slow Cooked Short Rib**  
165  
with creamy cauliflower puree, pickled beets,  
seared shiitake and a smoked jus

**“Hollandse” Pepper Fillet**  
225  
rolled in crushed black peppercorns, pan  
fried

in a rich cream & brandy sauce and  
flambéed  
at the table, served with hand cut chips

## The “96” Prime Beef Burger

100% beef patty, with chakalaka, kale pesto,  
pickled red onion, cucumber relish,  
rocket & corn salsa served on a toasted  
sesame bun n

250g	135
500g (no sharing)	215

Menu items may, contain traces of allergens, including  
but not limited to;  
nuts, shell fish, soy, eggs, dairy and wheat.  
Please let your server know of any dietary  
requirements

## WHAT’S YOUR BEEF?

served with house cut chips &  
confit garlic  
Chips, substituted for other sides  
charged at half price

### Dry Aged Rump

small 250g  
138  
medium 500g (no sharing)  
218

**Plain Grilled Fillet** 250g  
195

### Beef on the Bone

always more flavorsome,  
size and cut vary priced at  
R42.00 / 100g



**Premium Organic, Grass  
Fed, Cape Wagyu Beef**  
priced per 100grams, sold  
according to size, please ask  
your server

## 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 &  
marrow

## SIDE ORDERS

House Cut Chips

“Posh” Chips,  
truffle oil & parmesan cheese

45

Creamy Roast Garlic Mash  
Tempura Greens or Steamed

Greens

Small Organic Salad  
Cauliflower Mash  
Honey & Garlic Roasted

Butternut

Baby Beets in Olive Oil and  
30

Balsamic

## 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

### Micro Vegetable Salad

fresh avocado, ponzu & sesame dressing  
paired with...  
Ken Forrester Chenin Blanc Reserve

### Lightly Smoked Springbok Carpaccio

creamy gorgonzola, pesto oil & micro herbs  
paired with...

## **Sorbet**

---

### **Lamb Rissoles**

with baby carrot & fine bean salad  
and a Moroccan spiced yoghurt dressing  
paired with...  
Martin Meinert Merlot

---

### **“Hollandse” Pepper Fillet**

rolled in crushed peppercorns,  
pan fried  
in cream and brandy  
paired with...  
Martin Meinert Cabernet  
Sauvignon

---

### **Dessert Platter**

Crème Brulée, home made ice  
cream  
and Choc Choc Choc  
paired with...  
a little “sticky”