

SOMETHING TO NIBBLE...

while you decide

SPICY CARAMELIZED NUTS

brown sugar and spices 48

WARM MEDLEY OF OLIVES & CHERRY TOMATOES

rosemary, garlic and lemon 42

TO START

Char Grilled Stone Fruit

85
wild rocket, walnuts, brie, spring onion,
truffle oil dressing

Ricotta Gnocchi

75
fresh exotic tomatoes, basil pesto

Crispy Pork Belly

69
caramelised sweet potato puree,
homemade tomato chutney

Panko Prawns

95
crispy fried with Thai chilli and kewpie mayo

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) 175

Steamed Mussels

79
fresh cream, garlic and gremolata sauce
(available as a main, served with house cut chips) 155

Springbok Carpaccio

72
with parmesan shavings, walnuts, EVOO & herbs

Soup of the Day

SQ
changes daily, please ask your server

Organic Mixed Leaf Salad

68
peppers, feta, olives, cherry tomatoes, pine nuts,
cucumber, parmesan shavings

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

148
filled with cream cheese, grilled exotic
mushrooms & smokey tomato sauce

Butter Chicken

148
yogurt, spice, basmati rice and sambals

Oven Roasted Fresh Fish

SQ
changes daily, please ask your server

Lamb Shank

195
off the bone, cooked in a red wine sauce,
with pumpkin risotto and baby veg

Linguine with Fresh Vegetables

135
mixed baby vegetables, white wine cream sauce
parmesan and exotic tomato

Smoked Pork Loin

175
served with a stir fry of butternut, carrot,
spring onion, ginger & bok choy
ponzu and hoisin sauce

Duck & Cherry Pie

198
confit duck in a black cherry and port sauce
served with cauliflower cream

“Hollandse” Pepper Fillet

228
rolled in crushed black pepper, pan fried
in a rich cream & brandy sauce and flambéed
at the table, served with hand cut chips

The “VERY CHEESY”

Wagyu Burger

mozzarella, cheddar, chilli & garlic butter
brown mushroom, basil pesto,
served on a toasted sesame bun
250g 138
500g (no sharing) 218

**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 Chalmar Rump

small 250g 148
medium 500g (no sharing) 128

Chalmar Sirloin

small 250g 158
medium 500g (no sharing) 238

Beef on the Bone

always more flavorsome,
cuts vary please ask your server
600g 325

Plain Grilled Fillet

250g 198



Premium Organic, Grass Fed Beef

sold according to size, and cut available
priced per 100grams/cut

SAUCES & BUTTERS

35

- Kewpie mayonnaise
- Creamy mushroom and garlic sauce
- Chilli and garlic butter
- Chimichuri-
(parsley, garlic, lime, coriander, chilli)
- Whole grain mustard butter
- Rich red wine bordelaise sauce & marrow
- Creamy black peppercorn sauce
- Cognac cream sauce

SIDE ORDERS

*House Cut Chips 28

*"Posh" Chips-truffle oil, parmesan cheese

*Grilled Long Stem Broccoli, garlic aioli

red pepper coulis, toasted almonds 48

*Creamy Roast Garlic Mash

*Tempura Greens or Steamed Greens

*Side Organic Salad

*Cauliflower Mash

*Honey & Garlic Roasted Butternut

*Baby Beets in Olive Oil and Balsamic 35

TASTING MENU

A journey of what we perceive is the "Full Monty"

of current menu classics R500.00
paired with wines-add R195.00

Char Grilled Stone Fruit

wild rocket, walnuts, brie, spring onion,
truffle oil dressing

*De Wetshof Limestone Hill
Chardonnay*

KuroTiger Prawn

kuro panko crust, thai sweet chilli
and kewpie mayonnaise

*Ken Forrester Chenin
Blanc Reserve*

Sorbet

palate cleanser

Duck & Cherry Pie

confit duck in a black cherry and port sauce
served with cauliflower cream

***Oak Valley Elgin Pinot
Noir***

“Hollandse” Pepper Fillet

rolled in crushed peppercorns,
pan fried, finished
in cream and brandy

Ken Forrester Renegade

96 Mini Dessert Platter

Crème Brulée, Choc Choc
Choc
& Home Made Ice Cream

a little “sticky”