

SOMETHING TO NIBBLE...while you decide

SPICY CARAMELIZED NUTS

TO START

Grilled Long Stem Broccoli 69

garlic aioli, red pepper coulis & toasted almond

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

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) 228

Chalmar Sirloin 300g 198

Plain Grilled Fillet 250g 198

Beef on the Bone

always more flavorsome,
size and cut vary priced at

R48 / 100g



Premium Organic, Grass Fed, Cape Wagyu Beef

priced per 100grams,
sold according to size,
please ask your server

SAUCES & BUTTERS

- Kewpie mayonnaise
- Creamy mushroom and garlic
sauce
- Boonies Chilli and garlic butter
- Chimichuri-(parsley, garlic, lime,
coriander, chilli)

SIDE ORDERS

House Cut Chips	28
"Posh" Chips, truffle oil & parmesan cheese	48
Creamy Roast Garlic Mash	
Tempura Greens or Steamed Greens	

Small Organic Salad

Cauliflower Mash

Honey & Garlic Roasted Butternut

Baby Beets in Olive Oil and Balsamic

32

TASTING MENU

695pp

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

Ricotta Gnocchi

fresh exotic tomato & basil pesto

paired with...

La Barry Sauvignon Blanc

Panko Tiger prawns

thai sweet chilli and kewpie mayonnaise

paired with...

Ken Forrester Chenin Blanc Reserve

Sorbet

Duck & Cherry Pie

confit duck in a black cherry and port sauce

served with cauliflower cream

paired with...

Ken Forrester Renegade

“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”