

## SOMETHING TO NIBBLE

while you decide

\*SPICY

MELIZED NUTS

*brown sugar*

*spices*

48

\*WARM MEDLEY

LIVES & TOMATOES

*rosemary, garlic and*

*lemon*

40

in a mild curry cream sauce  
(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*

*Sharing of meals will have a R30  
surcharge*

## TO

## START

**Bobotie Spring Rolls**

68

served over grilled baby leeks  
and a sweet chilli sauce

**Coconut & Ginger**

**Risotto**

89

with grilled prawns and lemongrass  
oil

**Crispy Pork Belly**

68

caramelised sweet potato puree,  
homemade tomato chutney

**Winter Tomato Carpaccio**

68

creamed feta, tapenade, fresh  
herbs & cucumber

**Tartar of Beef**

89

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**

79

## MAIN

## COURSE

**Baked Aubergine Rolls**

125

stuffed with mushrooms & goats  
cheese

fresh tomato sauce

**Chicken Breast & Prawn**

**Curry**

165

chicken and prawns in a Thai curry  
sauce & Basmati

**The "Original" Gatriles**

**Duck & Cherry Pie**

roasted duck meat in a rich port  
and black cherry sauce,

topped with home-made puff pastry

165

**Smoked Pork Loin**

155

gratin potatoes, buttered

cabbage,

caramelised nuts sauce Marsala

**Lamb Shoulder Slow**

**Cooked**

160

deboned and rolled, stuffed with,  
dried fruit  
served with mustard mash, apple &  
cranberry sauce

## \*Fresh and Seasonal Specials\*

please ask your waitron for  
today's specials

<u>DE ORDERS</u>	
Chips	House
Chips, -truffle oil and parmesan cheese	"Posh" 45
Chips, Roast Garlic, Mash	

## WHAT'S YOUR BEEF?

sourced from our farm  
butcher

### 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,  
please ask your server

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

\*add- gourmet sauces  
or butters at R30

### "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  
small 250g 135  
medium 500g (no sharing) 215

(Chips, substituted for  
other sides charged 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

# **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

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

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**Vanilla & Apple  
Tart Tatin**  
with vanilla pod ice  
cream  
Something “sticky”

695pp

**Winter Tomato Carpaccio**  
creamy feta, tapanade, cucumber &  
fresh herbs  
Ken Forrester Sauvignon Blanc

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**Coconut & Ginger  
Risotto**  
served with grilled prawns and  
lemongrass oil  
Ken Forrester Chenin  
Blanc Reserve

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**Bobotie  
Spring Roll**  
with sweet chilli & baby  
leeks  
Ken Forrester Renegade

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**Sorbet**

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**Slow Cooked Lamb  
shoulder**  
stuffed with dried fruit  
served with beetroot mash & apple  
sauce  
Martin Meinert Merlot

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**“Hollandse”  
Pepper Fillet**